# OUR OWN COOK BOOK

## WELDA
## UNITED METHODIST WOMEN

# Expression of Appreciation

*Our organization, the compilers and sponsors of this cook book, do here publicly thank and express our appreciation to all those who furnished recipes, who assisted in compiling or sales of books, or in any other way contributed to the publication of this book.*

*Welda Church School*

*Welda, Ks.*

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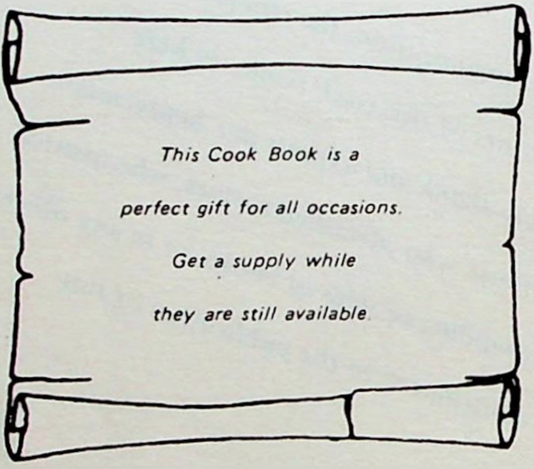

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*they are still available.*

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| 1st printing | Sept. 1978 | 200 books |
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# HISTORY
# OF
# THE WELDA UNITED METHODIST CHURCH

The town, Welda, was surveyed in 1873. People came to settle soon after and the demand for a school house was made.

The school building with two rooms was built in 1879. The desire for worship was strong and the Presbyterian and Methodist denominations asked the Board of Education to add a third room to the school building to be used for other than regular school work. The board obliged and the two denominations shared the room for religious services.

In 1881, the Methodists, with aid of the Methodist Conference, petitioned the Secretary of State to issue letters of corporation for a bona-fide church organization. The letters were issued on July 14, 1881. Later plans were drawn up with the Methodist Conference to build a church building. The conference established a Trust Bond Mortgage and with the aid of many others the church was completed on December 7, 1895. The following Sunday morning the first services were held in the new building, conducted by Reverend Bascom Robbins.

The church, as it was built, stands today with additions made in 1954 and 1963. Many, many love and memorial gifts have added to the beauty of the interior and it stands in reverence to God and a tribute to those who have loved and nurtured it, all these many years.

The history was written by Elizabeth Starr.

## STAFF

## WELDA CHURCH SCHOOL

## WELDA UNITED METHODIST CHURCH

| | |
|---|---|
| Pastor | Reverend Larry Willard |
| Superintendent | Rosalyn Kellstadt |
| Nursery-Kindergarten | Jackie Tush |
| Elementary Class | Jean Carr |
| Junior Missionary | Shirley Benjamin |
| UMYF Class | Janice Parks |
| Young Adult Class | Pansy Parks |
| Come Join US Class | Zona Harrison<br>and Mildred Christy |

| | |
|---|---|
| Cookbook Cover Design | Tillie Holman |

# APPETIZERS
# PICKLES
# RELISHES

# A HANDY SPICE GUIDE
# TO MAKE YOU BECOME A SEASONED SEASONER

ALLSPICE....a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. USES: (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

BASIL....the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. USES: For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

BAY LEAVES....the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. USES: For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

CARAWAY....the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. USES: For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

CURRY POWDER....a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. USES: For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL....the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. USES: Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

MACE....the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. USES: (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM....an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. USES: In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (MONOSODIUM GLUTAMATE)....is a vegetable protein derivative for raising the effectiveness of natural food flavors. USES: Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

OREGANO....the leaf of a safe bush growing in Italy, Greece and Mexico. USES: An excellent flavoring for any tomato dish, especially Pizza, chili con carne, and Italian specialties.

PAPRIKA....a mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. USES: A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

POPPY....the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. USES: Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

ROSEMARY....an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. USES: In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

SAGE....the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. USES: For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

THYME....the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. USES: For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

TURMERIC....a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. USES: As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

# APPETIZERS, PICKLES, RELISHES

## ZUCCHINI RELISH

Mrs. David L. Riley

10 to 12 c. ground zucchini
4 to 5 c. ground onion
2 large green peppers

Grind and add 1/2 cup of salt. Let stand overnight, rinse and drain and add to spices.

5 c. sugar
2 1/2 c. vinegar
2 Tbsp. celery seed
1 Tbsp. turmeric
1 Tbsp. dry mustard
1 Tbsp. nutmeg
1 Tbsp. cornstarch
1/2 tsp. black pepper

Cook altogether for 15 to 30 minutes, stirring often. Seal in hot steralized jars. Delicious as salad or sandwich.

## BASIC SPAGHETTI SAUCE

Florence Bibens

1/2 c. onion, chopped
1/2 c. celery, chopped
1/4 c. carrot, grated
1 clove garlic, minced
1/4 c. Mazola oil
Dash pepper
3/4 lb. ground beef
2 (6 oz.) cans tomato paste
2 c. water
2 tsp. basil
1/2 tsp. oregano
1 tsp. salt

Saute onion, celery, carrot and garlic in oil until tender, add meat and brown. Add remaining ingredients, cover and simmer 45 minutes. Serve over hot cooked and drained spaghetti. Sprinkle Parmesan cheese over top.

## HEINZ SWEET PICKLES

Velma Kellstadt

Fill a 5 gallon jar with cucumbers within 5 inches of top. Cover with brine made from 2 pounds salt and 2 3/4 gallons water and let stand one week. Rinse in cold water, put back in jar and cover with 3 quarts vinegar and enough water to cover and add 3 ounces powder alum and let stand 1 week. Remove from vinegar water. Rinse and run a large needle clear through the small pickles (lengthwise) and split the large pickles to keep from shriveling. Cover with sweet vinegar made from:

## HEINZ SWEET PICKLES (Continued)

| | |
|---|---|
| 1 gal. cidar vinegar | 15 lb. sugar |
| 1/2 gal. water | 3/4 Tbsp. pickling spice |

Bring this to a boil and cool, then add 1 ounce benzoate of soda dissolved in 12 tablespoons water. Add to pickles and cover with cloth. Ready to serve in about a week. Will keep without sealing.

## VIRGINIA SWEET PICKLES

Mrs. Lucille Brecheisen

Three dozen medium cucumbers. Let stand 1 week or more in a strong brine. Drain and cover with boiling water. Let stand overnight, drain again, and cut into pieces and cover with boiling water with lump of alum (dissolved) the size of a walnut. Cover with horseradish leaves and let stand overnight. Drain, leave leaves on and cover with boiling water and let stand until cold. Then cover with the following:

| | |
|---|---|
| 8 c. sugar | 1 Tbsp. celery seed |
| 2 qt. and 1 pt. vinegar | 2 sticks cinnamon |

Bring to boiling before pouring over cucumbers. Repeat this 4 times, 5 times in all. Let stand overnight each time.

## APPLE-CRANBERRY RELISH

Mrs. George Adamson

| | |
|---|---|
| 1 apple, pared and cored | 2 c. cranberries |
| 1 orange | |

Put apple and cranberries through food chopper. Quarter orange,remove seeds and put through chopper. Add sweetening to taste. Chill thoroughly. Makes 3/4 quart of relish.

## PEPPER RELISH

Mrs. Hugh Relston

| | |
|---|---|
| 2 gal. green tomatoes | 9 ripe peppers |
| 12 green peppers | 6 onions |

Grind not too fine, drain overnight. Add:

## PEPPER RELISH (Continued)

7 c. vinegar
6 c. sugar
5 Tbsp. celery seed
3 Tbsp. white mustard seed
3 Tbsp. salt

Cook 30 minutes and can.

## PEAR HONEY

Mrs. Wallace

1 gal. ground pears
8 scant c. sugar
1 c. crushed pineapple

Cook pears and sugar until rather thick and clear, add pineapple and cook 10 to 15 minutes longer. Pour into jars and seal.

## CARROT RELISH

Velma Kellstadt

2 heads cabbage
8 peppers
12 onions
10 carrots

Grind and add 1/2 cup salt. Let stand 2 hours. Drain dry or squeeze dry and add the following mixture:

3 pt. vinegar
6 c. sugar
1 Tbsp. mustard seed
1 Tbsp. celery seed

Mix well, and seal.

## PICKLED BEETS

Mrs. Charles Cox

Wash small young beets; cook until tender. Dip into cool water. Peel off skins. Make syrup:

2 c. sugar
2 c. water
2 c. strong vinegar
1 tsp. allspice

Pour syrup over beets in jars.

## GREEN TOMATO MINCEMEAT

Alice Bibens

| | |
|---|---|
| 3 lb. green tomatoes | 1 tsp. cinnamon |
| 3 lb. apples | 1 tsp. cloves |
| 2 lb. raisins | 1 tsp. nutmeg |
| 6 c. brown sugar | Rind of 1 orange, grated |
| 2 tsp. salt | 1 1/2 c. suet, chopped |
| 1 c. vinegar | |

## TEN-MINUTE CRANBERRY SAUCE

Mrs. Roy Serene

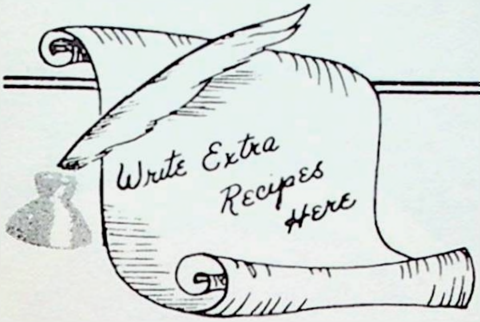
| | |
|---|---|
| 2 c. sugar | 4 c. cranberries |
| 2 c. water | |

Boil sugar and water together 5 minutes; add cranberries and boil without stirring until all skins pop open. Usually 15 minutes. Remove from fire and allow the sauce to remain in saucepan until cool. Makes 1 quart.

## BARBECUE SAUCE

Jo Anne White

| | |
|---|---|
| 1/2 c. catsup | 1 c. water |
| 1 tsp. salt | 1 bay leaf |
| 1 tsp. celery seed | 1/2 tsp. nutmeg |
| 1/3 c. vinegar | |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Recipes
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# SOUPS
# SALADS
# VEGETABLES

## TO QUICK–FREEZE VEGETABLES

Vegetables for freezing are prepared as for cooking, then blanched (scalded) and packed dry, or with the brine. The dry pack is less trouble and is satisfactory for all vegetables except green peppers.

Blanching vegetables is important because it minimizes loss of flavor and color. To blanch in boiling water, put about one pound of vegetables in a fine-mesh wire basket with a wire cover to hold food under the water and lower into rapidly boiling water, enough to cover food. Cover the kettle and then COUNT THE TIME RECOMMENDED FOR EACH vegetable. After blanching, chill quickly and thoroughly, plunge the vegetables into ice water, or hold under cold running water. When completely chilled, remove and drain, and PACK AT ONCE.

| VEGETABLE | HOW PREPARED | BLANCHING |
|---|---|---|
| ASPARAGUS | Wash, cut, sort into groups according to thickness of stalk. Blanch, chill, pack. | 3 to 4 minutes in boiling water, depending on size. |
| BEANS, GREEN AND WAX | Wash, stem, slice, cut or leave whole. Blanch, chill, pack. | Cut: 2 minutes in boiling water.<br>Whole: 2 1/2 minutes in boiling water. |
| BEANS, LIMA | Shell, wash, blanch, chill. Remove white beans, which may be used for cooking. Pack. | 1 to 2 minutes in boiling water, depending on size. |
| CARROTS | Remove tops, wash, scrape. Slice lengthwise or crosswise as preferred, or leave small carrots whole. | Whole: 4 1/2 minutes in boiling water.<br>Sliced: 3 minutes in boiling water. |
| CAULIFLOWER | Break heads into flowerets about 1 inch across. Wash, blanch, chill, pack. | 3 to 4 minutes in boiling water. |
| CORN, ON COB | Husk, trim away silk and spots. Wash, blanch, chill, pack. | 7 minutes in boiling water for slender ears. 9 for medium, 11 for large. |
| CORN, KERNELS | Same as corn on cob. After chilling, cut off kernels and pack. | |
| GREENS<br>Beet, Chard, Kale, Mustard, Spinach, Collards, etc. | Wash, discard bad leaves, tough stems. Blanch, chill, pack. | 2 minutes in boiling water. |
| PEAS | Shell, sort, blanch, chill, pack. | 1 to 2 minutes in boiling water, depending on size. |
| PEPPERS, GREEN | Wash, cut away seeds, slice. Blanch, pack in brine of 1 tsp. salt to 1 c. cold water. | 3 minutes in boiling water. |

## TWO SOUP CASSEROLE

Mrs. Charlie Hiestand
Colony, Ks.

1 lb. ground beef
2 onions, chopped
1 can cream of chicken soup
1 can mushroom soup
1 1/2 soup cans of water
1/2 c. dry rice

Brown meat and onions. Season lightly. Mix rice, water with two soups, and add to above ingredients. Place in greased casserole and bake for 1 1/2 hours.

## STEAK SOUP

Mary Ann Tush

1 c. diced carrots
1 c. diced celery
1 c. diced onions
1 lb. ground beef
1 pkg. mixed vegetables
1 (15 oz.) can tomatoes
1 Tbsp. Worcestershire sauce
1 Tbsp. Kitchen Bouquet

Parboil celery, carrots, and onions. In skillet partially brown ground beef. When vegetables are partially cooked add 1 package mixed vegetables, 1 (15 ounce) can tomatoes, with liquid from vegetables, and enough water to make two quarts. Thicken to gravy consistency, using cornstarch or flour. Add browned hamburger. Mix well. Place in baking dish and bake in 350° oven for 1 hour.

## CRANBERRY SALAD

Mrs. Lyle (Bernice) Kellstadt

1 lb. ground cranberries
1 or 2 c. sugar
3/4 lb. marshmallows, cut up
1 pt. whipping cream
1 c. drained, crushed pineapple

Mix cranberries and sugar and let stand for 2 hours. Mix marshmallows and whipped cream and let stand for 2 hours. Combine cranberries, whipped cream and marshmallows with pineapple. Let stand overnight. Nuts may be added. (Recipe can be cut in half.)

Welda, Ks.

## PINEAPPLE CHEESE SALAD

Mrs. Howard T. Harrison

| | |
|---|---|
| 1 (13 oz.) can crushed pineapple | 1 1/2 c. sugar |
| 2 small pkg. cream cheese | 1 c. chopped pecans |
| 3/4 c. grated carrots | 1/2 pt. whipping cream or 1 small box Dream Whip |
| | 1 box lemon jello |

Drain pineapple, add enough water to syrup to make 1 1/2 cups liquid. Heat to boil, add box of jello and stir until dissolved. Add 1/2 cup sugar, chill until slightly thickened. Mix the carrots with cheese, then add celery, nuts and pineapple. Add these ingredients to jello. Whip cream and fold into jello mixture. Pour into mold and chill.

## FROZEN CABBAGE SALAD

Mrs. Homer Stadt
Garnett, Ks.

One (3 to 3 1/2 pound) head of cabbage, shredded fine. Add 1 teaspoon salt and let stand 1 hour, then drain. Mix with dressing.

Dressing:

| | |
|---|---|
| 2 c. sugar | 1 tsp. celery seed |
| 1 c. vinegar | 1 tsp. mustard seed |
| 1/4 c. water | |

Bring to boil, boil one minute, cool, pour over cabbage. Freeze. Thaw to serve. May be refrozen and thawed several times.

## SALMON OR TUNA FISH SALAD

Mattie Ecclefield

| | |
|---|---|
| 2 c. shredded red salmon or tuna fish | 1 Tbsp. lemon juice |
| 1 1/4 c. chopped celery | 2 tsp. gelatin |
| 1 c. finely shredded cabbage | 3 c. boiling water |
| 2/3 c. chopped sweet pickle | 1 1/2 tsp. salt |
| Mayonnaise dressing | 1/4 c. cold water |
| | 1 Tbsp. vinegar |

Soften gelatin in cold water, add hot water, stir until dissolved. Cool until partially set. Add salmon, vegetables pickle, salt and lemon juice and vinegar, mix lightly with 2 forks. Pour into mold, chill until firm, serve on crisp lettuce. Serve with mayonnaise. Serves 8.

Welda, Ks.

## LEMON JELLO SALAD

May Nichols

| | |
|---|---|
| 2 pkg. lemon jello | 2 c. boiling water |

Chill until like egg whites. Add 2 cups 7-Up and fold in jello. Then add 2 large bananas sliced and 1 large can drained chunk or crushed pineapple. Chill until solid.

Topping:

| | |
|---|---|
| 1/2 c. sugar | 1 c. pineapple juice (if not enough juice finish with water) |
| 2 Tbsp. flour | |
| 1 egg, slightly beaten | |

Cook over heat until thickened. Chill until cold. Prepare package Dream Whip with chilled sauce and spread.

## SOUP MAC SALAD

Althea Buckle

| | |
|---|---|
| 1 c. soup mac or alphabets mac | 2 1/2 c. boiling salted water |

Cook 30 minutes and drain.

| | |
|---|---|
| 2 cans Mandarin oranges | 1 (No. 2) large can pineapple |

Drain and reserve juices. Mix in a 2 quart saucepan.

| | |
|---|---|
| 1 c. sugar | 3 beaten eggs |
| 3 Tbsp. flour | Fruit juices |

Cook in top of a double boiler as it scorches easily. Cook until thick. Combine with soup mac and let set over low heat a few minutes, stirring often, then add to the drained fruit and mix well. Add 2 cups small marshmallows and mix well. Refrigerate overnight or several hours. Shortly before serving, stir in 1 large carton Cool Whip. (This makes large salad.)

## TWENTY FOUR HOUR LETTUCE SALAD

Mrs. George Releford

1 head lettuce
1 c. celery, chopped
1/2 c. onion, chopped
1/4 c. green pepper, chopped
1 pt. mayonnaise (Hellmann's or Kraft)
1 pkg. frozen peas
1 c. grated cheddar cheese

Break lettuce in small pieces. Place in large pan in layers. Cover tightly and let stand overnight. Seal salad over with mayonnaise and sprinkle cheese over the top.

## CHEESE POTATO CASSEROLE

Patti Benjamin

6 medium potatoes
10 oz. grated cheddar cheese
Onion flakes
3 Tbsp. milk
1 tsp. salt
1/2 tsp. pepper
12 oz. sour cream
2 Tbsp. melted butter
1/2 c. bread crumbs

Boil potatoes in jacket until tender. Remove from water and cool. Peel potatoes and grate on coarse grater. Add sour cream, cheese, onion, milk, salt and pepper. Mix well and turn into a 9x13 inch buttered pan. It will be thick so smooth the top. Combine butter and crumbs and sprinkle over top. Bake at 300° for 50 minutes.

## STUFFED EGGPLANT

Mrs. Leota Riebe

1 medium eggplant
1 pt. finely cut cabbage
1/2 tsp. salt
1 Tbsp. butter
1/2 c. chopped peanuts
1 c. fine bread crumbs

Cut eggplant in half. Remove as much of the white portion as possible without breaking the shell. Cut in small pieces. Cook the cabbage and eggplant in a small amount of water for 10 minutes. Drain and add the other ingredients. Fill the eggplant shells with the stuffing; place buttered crumbs on top. Pour around the stuffed eggplant a little of the water in which the vegetables were cooked. Bake half an hour, or until golden brown.

## MACARONI CHEESE DELUXE

Mrs. Don Bailey

- 1 (7 oz.) pkg. (1 3/4 c.) elbow macaroni
- 2 c. small curd, cream-style cottage cheese
- 1 c. dairy sour cream
- 1 slightly beaten egg
- Dash pepper
- 3/4 tsp. salt
- 8 oz. sharp process American cheese, shredded (2 c.)
- Paprika

Cook macaroni according to package direction, drain well. Combine cottage cheese, sour cream, egg, salt, and pepper. Add shredded cheese, mixing well, stir in the cooked macaroni. Turn into a greased (oleo) 9x9x2 inch baking dish. Sprinkle with paprika, bake in moderate oven (350°) for 45 minutes. Makes 6 to 8 servings. This also makes a good dish to prepare ahead and put in freezer.

## SCALLOPED CORN

Mrs. Floyd Paul

- 2 tins cream style corn
- 1 c. milk
- 2 Tbsp. butter or oleo
- 1/2 tsp. salt
- 2 eggs, beaten
- 2 c. cracker crumbs

Mix all together. Pour into buttered baking dish. Bake at 350° until set.

## BROCCOLI CASSEROLE

Mrs. Dan Womelsdorf

- 2 pkg. frozen chopped broccoli
- 2 cans cream of chicken soup
- 2 c. Minute rice
- 8 oz. jalapeno pepper cheese (Kraft)
- 1 small onion

Brown onions, rice, add soup and broccoli. Put in casserole dish (4 quart) for 30 minutes. Bake at 325°.

## BEAN SALAD

A Friend

- 1 can red kidney beans
- 2 hard boiled eggs
- Sugar
- 1 medium onion
- 1/2 c. vinegar
- Celery seed

Drain liquid from beans. Chop onion fine. Chop egg whites and mash yolks. To the yolks add vinegar and sugar and celery seed to taste. Mix together.

## SPICED GRAPE AND CHEESE SALAD

Louise Fagg

| | |
|---|---|
| 1 can spiced grapes | 1 pkg. lime jello |

Dissolve jello as directed, using grape juice as portion of cold water. When cool add grapes and allow to set. When ready to serve spread with mayonnaise and sprinkle with grated cheese.

## YUM-YUM SALAD

Irma Poos

| | |
|---|---|
| 2 c. crushed pineapple | 3/4 c. grated cheese or cream cheese |
| Juice of 1 lemon | 1 c. diced celery |
| 3/4 c. sugar | 1 green pepper |
| 1/2 pt. whipped cream | 1 c. nuts |
| 2 Tbsp. gelatin | |
| 1/4 c. cold water | |

Heat crushed pineapple, lemon juice and sugar. Dissolve gelatin in cold water and add to heated mixture. Let cool; when cool add grated cheese, celery, green pepper, nuts and whipped cream, mixing well. Pour into mold and chill. Serves 12.

## PINEAPPLE SALAD

Anna Warnock

| | |
|---|---|
| 1 can pineapple | 5 oz. marshmallows |
| 1/4 lb. cheese | 1/2 pt. cream |

Cut pineapple, cheese and marshmallows into small pieces. Whip cream, add sugar and vanilla. Mix into above mixture and serve.

## SPICED CHERRY SALAD

Mrs. Mary Babcock

| | |
|---|---|
| 1 pkg. cherry jello | 1 c. hot water |
| 1 (No. 2) can red cherries | 1/2 c. brown sugar |
| 1/2 tsp. salt | 2 cloves |
| 1/2 inch stick cinnamon | 1/8 tsp. nutmeg |

Dissolve jello in 1 cup hot water. Mix remaining ingredients and simmer 20 minutes. Remove spices and add to jello and chill.

## MOLDED VEGETABLE SALAD

Ina Ruth Steffen

2 1/2 Tbsp. granulated gelatin
1/2 c. cold water
2 c. hot water
1/2 c. vinegar
1/2 c. chopped olives

3 Tbsp. sugar
1 tsp. salt
1 c. chopped celery
2 c. chopped cabbage
1 to 2 chopped pimientos

Soak gelatin in cold water and then dissolve it in hot water. Cool and add remaining ingredients. Pour into molds that have beef dipped into cold water. Chill and serve on lettuce with mayonnaise or cooked salad dressing. Garnish as desired with nuts or pimientos.

## PINEAPPLE-CHEESE SALAD

Ruth Harrison

Prepare 1 package lemon jello as directed. When it begins to set, whip and add 1 cup pineapple, 1/2 cup grated cheese, 2/3 to 1 cup cream, whipped.

## GELATIN SALAD

Mary E. Settle

1 pkg. Knox gelatine
2 squares chocolate

4 whole eggs
1 c. sugar

Soak gelatine in 1/4 cup water. First mix melted gelatine with 1/2 cup hot water and add to chocolate mixture. Beat egg whites until stiff and fold in. For other flavoring you can add 1 teaspoon vanilla. Place in dish rinsed with cold water and set in cool place. Unmold like jello, turning upside down.

## OYSTER SALAD

Cora Griffith

One can oysters; pour off liquid and cut fine. Crumble 8 crackers and mix with oysters. Pour liquid over 5 boiled eggs, cut fine. Mix with oysters and crackers, adding pickles and salt to taste. Dressing:

1 uncooked egg
1 tsp. mustard

1 c. vinegar
1/2 tsp. black pepper

Mix and cook until it begins to thicken, then pour over salad. Add 1 teaspoon celery seed.

## CRANBERRY WHIP SALAD

Fern Nokes

1 lb. cranberries
2 c. pineapple
2 c. sugar
1 pt. cream

Grind cranberries, add pineapple and sugar, then chill. Whip cream and mix into cranberries. Add nuts and cut marshmallows over top, if desired.

## CHEESE SALAD

Mrs. Lyle Kellstadt

1 box lemon jello
1 c. sugar
1 large can pineapple, diced
2 c. grated yellow cheese
1 c. white cherries
1 pt. cream, whipped
Juice of 1 lemon

Prepare jello as directed. Whip jello when cold. Fold in whipped cream, then add all other ingredients. This will serve 12.

## CARROT APPLE WHIP

Mrs. David Ellsworth

2 medium sized apples
3 Tbsp. butter
8 medium carrots
Salt
Pepper

Pare and quarter apples; cook in small amount hot water until tender. Force through sieve; measure 1 cup. Cook sliced carrots in boiling salted water until tender. Drain and mash. Measure 2 cups. Mix apples and carrots; add butter and seasonings; whip until very light. Serves 6.

## HEAVENLY HASH

Mrs. Pearl Nokes

1 can crushed pineapple
15 marshmallows or to taste
1 c. nuts
1 pt. whipped cream

## DRESSING FOR SEAFOOD SALAD

Mrs. Dan Brecheisen

This recipe makes 1 quart.

1 1/2 c. chili sauce
1/4 c. finely cut celery
1 c. sour pickles, cut
2 c. mayonnaise
1 tsp. lemon juice
1/2 tsp. Worcestershire sauce
1 tsp. horseradish

Put all ingredients into a bowl and mix together until well blended. Do not put in refrigerator, but keep indefinitely in cool place. Have your fish such as lobster, crab, shrimp or tuna well chilled before serving.

## OLD FASHIONED BAKED BEANS

Mabel Griffith

Two cups beans; washed and soak overnight. Place in saucepan, cover with water. Add 1 onion, bring to a boil and simmer, covered until tender. Remove onion, drain and save liquid. Combine:

1/2 c. molasses
1/4 tsp. cinnamon
1 tsp. dry mustard
1/4 c. tomato catsup
2 c. liquid from beans

Put in bottom of bean pot; 1/4 pound salt pork. Put in beans and molasses mixture. Bury in beans 1 fresh onion. Bake in slow oven (250°) 5 to 6 hours, adding liquid if necessary.

## BOILED CABBAGE

Mrs. Tena Whipps

Two pork chops, cubed and browned in meat fryings in kettle. Salt to taste. Place on meat; 1 medium sized head cabbage cut in sections, nearly covered with boiling water and boil 1/2 hour.

## SCALLOPED CABBAGE WITH CHEESE

Ruth Harrison

1/2 head cabbage, or 4 c.
1/2 c. grated cheese
1 c. medium white sauce
3/4 c. buttered crumbs

Cook cabbage in boiling water, salted, 5 to 7 minutes. While

## SCALLOPED CABBAGE WITH CHEESE (Continued)

cabbage is cooking prepare buttered crumbs and medium white sauce. When sauce is about done, add cheese. Cook mixture until it boils. Put cooked cabbage into buttered baking dish, put layers of cabbage and sauce. Over top put buttered crumbs. Bake in hot oven (400°) until crumbs are browned.

White sauce:

2 Tbsp. flour
1/2 tsp. salt
1 1/2 Tbsp. fat
1 c. milk

Mix flour and fat over low flame. Stir in milk, add salt and continue stirring until it is the desired thickness.

## GREEN BEANS IN GOLDEN CRUMBS

Mrs. David Ellsworth

1 (No. 2) can green beans
3 Tbsp. butter
1/2 tsp. salt
1/4 c. cracker crumbs
1/8 tsp. pepper

Heat beans, drain; add remaining ingredients. Toss lightly over medium heat until beans are coated with crumbs. Serve at once. Serves 4 to 6.

## SAUERKRAUT CASSEROLE

Anel E. Nokes

Layer of bread crumbs in casserole. Brown in 1/2 cup shortening: Four grated carrots and 1 onion for 5 minutes. Add:

2 1/2 c. drained sauerkraut
7 sliced wieners
2/3 c. ground olives or mangos

Put all in casserole. On top spread bread crumbs and 2/3 cup grated cheese. Bake 1/2 hour in 350° oven.

## CORN OYSTERS

Mrs. Ralph Griffith

1 c. canned corn
1/2 c. milk
1/4 tsp. salt
2 eggs, beaten
1 Tbsp. melted butter
1/2 tsp. baking powder
1 3/4 c. bread crumbs

Combine corn, beaten eggs, milk, butter and salt. Beat in bread crumbs and baking powder. Drop by teaspoonful into deep hot fat (370°) and fry until brown. Drain on brown paper and serve with chili sauce or catsup.

## HOMINY WITH CHEESE SAUCE

Mrs. Virgil Harrison

1 3/4 c. hominy
1 1/2 Tbsp. butter
1 1/2 Tbsp. flour
3/4 c. milk
1/2 c. grated cheese
Salt and pepper

Melt butter, add flour and stir until blended, then pour on milk gradually while stirring constantly. Bring to boiling point and add seasoning and cheese. Place hominy in oiled baking dish, pour over cheese sauce, and bake 30 minutes.

## SPANISH RICE

Jessie Erickson

1 c. rice
4 slices bacon
2 Tbsp. chopped onion
1 tsp. salt
3 Tbsp. chopped pepper
2 c. tomatoes
1/2 c. water
Chili powder

Cook bacon, onion, and peppers; bring to boil, stir well; then reduce heat and cook slowly in covered pan for 10 minutes.

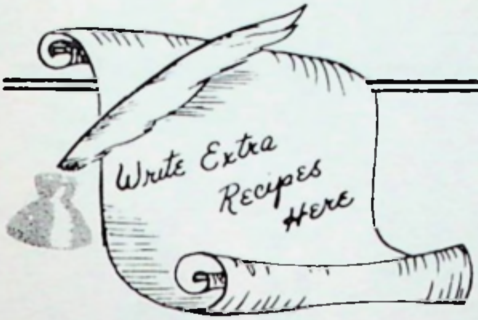
## CARROTS WITH LEMON SAUCE

Mrs. David Ellsworth

3 Tbsp. butter
2 Tbsp. parsley
1 Tbsp. lemon juice
Cooked carrots

Combine butter, lemon juice and parsley. Pour over whole cooked carrots.

## ** EXTRA RECIPES **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# MAIN DISHES

# HANDY CHART OF KITCHEN MATH WITH METRIC

## KITCHEN MATH WITH METRIC TABLES

| Measure | Equivalent | Metric (ML) |
|---|---|---|
| 1 Tbsp. | 3 tsp. | 14.8 milliliters |
| 2 Tbsp. | 1 oz. | 29.6 milliliters |
| 1 jigger | 1½ oz. | 44.4 milliliters |
| ¼ cup | 4 Tbsp. | 59.2 milliliters |
| 1/3 cup | 5 Tbsp. plus 1 tsp. | 78.9 milliliters |
| ½ cup | 8 Tbsp. | 118.4 milliliters |
| 1 cup | 16 Tbsp. | 236.8 milliliters |
| 1 pint | 2 cups | 473.6 milliliters |
| 1 quart | 4 cups | 947.2 milliliters |
| 1 liter | 4 cups plus 3½ Tbsp. | 1,000.0 milliliters |
| 1 oz. (dry) | 2 Tbsp. | 28.35 grams |
| 1 pound | 16 oz. | 453.59 grams |
| 2.21 pounds | 35.3 oz. | 1.00 kilogram |

### *THE APPROXIMATE CONVERSON FACTORS FOR UNITS OF VOLUME*

| *To Convert from* | *To* | *Multiply by* |
|---|---|---|
| teaspoons (tsp.) | milliliters (ml) | 5 |
| tablespoons (Tbsp.) | milliliters (ml) | 15 |
| fluid ounces (fl. oz.) | milliliters (ml) | 30 |
| cups (c) | liters (l) | 0.24 |
| pints (pt) | liters (l) | 0.47 |
| quarts (qt) | liters (l) | 0.95 |
| gallons (gal) | liters (l) | 3.8 |
| cubic feet ($ft^3$) | cubic meters ($m^3$) | 0.03 |
| cubic yards ($yd^3$) | cubic meters ($m^3$) | 0.76 |
| milliliters (ml) | fluid ounces (fl oz) | 0.03 |
| liters (l) | pints (pt) | 2.1 |
| liters (l) | quarts (qt) | 1.06 |
| liters (l) | gallons (gal) | 0.26 |
| cubic meters ($m^3$) | cubic feet ($ft^3$) | 35 |
| cubic meters ($m^3$) | cubic yards ($yd^3$) | 1.3 |

## DEEP-FAT FRYING TEMPERATURES WITHOUT A THERMOMETER

**A 1-inch cube of white bread will turn golden brown:**

| | |
|---|---|
| 345° to 355° | 65 seconds |
| 355° to 365° | 60 seconds |
| 365° to 375° | 50 seconds |
| 375° to 385° | 40 seconds |
| 385° to 395° | 20 seconds |

## TABLE OF PROPORTIONS

Gelatin (unflavored) - 1 Tbsp. thickens 2 cups liquid

**Salt**

| | |
|---|---|
| Soups & Sauces | 1 tsp. to 1 qt. sauce |
| Dough | 1 tsp. to 4 cups flour |
| Cereals | 1 tsp. to 2 cups liquid |
| Meat | 1 tsp. to 1 lb. meat |
| Vegetables | ½ tsp. using 1 qt. water |

## SIMPLIFIED MEASURES

dash = less than 1/8 teaspoon
3 tsp. = 1 Tbsp.
16 Tbsp. = 1 cup
1 cup = ½ pt.
2 cups = 1 pt.
2 pt. (4 c.) = 1 qt.
4 qt. (liquid) = 1 gal.
8 qt. (solid) = 1 peck
4 pecks = 1 bushel
16 oz. = 1 lb.

*If you want to measure part-cups by the tablespoon, remember:*

4 Tbsp. = ¼ cup
5 1/3 Tbsp. = 1/3 cup
8 Tbsp. = ½ cup
10 2/3 Tbsp. = 2/3 cup
12 Tbsp. = ¾ cup
14 Tbsp. = 7/8 cup

## CONTENTS OF CANS

*Of the different sizes of cans used by commercial canners, the most common are:*

| Size | Average Contents |
|---|---|
| 8-oz. | 1 cup |
| picnic | 1¼ cups |
| No. 300 | 1¾ cups |
| No. 1 tall | 2 cups |
| No. 303 | 2 cups |
| No. 2 | 2½ cups |
| No. 2½ | 3½ cups |
| No. 3 | 4 cups |
| No. 10 | 12 to 13 cups |

## EGG CASSEROLE

Shirley Benjamin

1 c. diced Canadian bacon (can use ham)
1/4 c. chopped green onion
3 Tbsp. butter
12 beaten eggs
1 (3 oz.) can mushroom pieces, drained
1 recipe cheese sauce
4 tsp. butter, melted
2 1/2 c. soft crumbs
1/8 tsp. paprika

Cheese sauce:

2 Tbsp. butter
2 Tbsp. flour
1/2 tsp. salt
1/8 tsp. pepper
2 c. milk

Melt butter and blend in flour, salt and pepper. Add milk and cook and stir until bubbly. Stir in 1 cup shredded cheese (American) until melted.

Cook bacon and onion in butter until tender, add eggs and scramble until set. Fold mushrooms and eggs into cheese sauce and put in dish and combine butter, crumbs and paprika and put on top. Cover and chill for minutes or overnight. Before serving, bake uncovered at 350° for 30 minutes. Serves 10. (12x7x2 inch dish.)

## BEEF CASSEROLE

Betty Turner

2 c. elbow macaroni
1 lb. ground beef
1 jar Ragú Italian cooking sauce
6 slices American cheese

Preheat oven to 350°. Cook macaroni according to package directions. Brown ground beef, drain off fat and add 2/3 jar of the sauce. Simmer 5 minutes. Combine macaroni and beef mixture into 3 quart casserole dish. Pour remaining sauce over top. Cut slices of cheese in halves and arrange in top of casserole and bake 10 minutes or until cheese is just melted.

## HOT CHICKEN SALAD

Mrs. Dan Brecheisen

- 4 c. cooked, cubed chicken
- 4 c. diced celery
- 1 c. chopped green pepper
- 4 Tbsp. chopped pimiento
- 1 Tbsp. chopped onion
- 1 tsp. salt
- 4 Tbsp. lemon juice
- 1 2/3 c. mayonnaise
- 2 c. rice
- 1 c. slivered almonds
- 1 c. shredded American cheese (optional)

Combine all ingredients except cheese, toss lightly. Place in glass baking dish or 9x13 inch pan. Cover with foil; store in refrigerator overnight. Next day remove from refrigerator one hour before baking; bake uncovered 25 minutes at 350°. Shredded cheese may be sprinkled over top before baking if desired. This is a good luncheon main dish!

## FRIED CHICKEN

Violet Brownrigg

Cut up a 3 pound chicken.

Make a paste of the following:

- 2 pkg. Good Seasons Italian or mild Italian salad dressing mix used dry right from pkg.
- 3 Tbsp. flour
- 2 tsp. salt (that's not too much)
- 1/4 c. lemon juice or vinegar
- 2 Tbsp. margarine or cooking oil

Spread this paste evenly over chicken pieces; stack in bowl; cover and refrigerate at least 2 hours or overnight. About 1 hour before serving, heat about 1 1/2 pints cooking oil in heavy saucepan with depth of oil about 3 inches to a temperature of 425°. Put about 2 cups milk or Club soda in deep narrow bowl and dip each piece chicken in the liquid, letting excess drip off. Dust lightly but evenly in pancake flour. (Do not overcoat.) Dry pieces few minutes without letting them touch each other. Fry few pieces at a time. Place on cookie sheet without letting them touch each other and bake uncovered at 350° for 30 minutes. Serves about 6 to 8 people. Chicken tastes very much like the Colonel's.

## CHICKEN ROCKEFELLER

Mrs. George Gillespie
Kansas City, Mo.

5 or 6 split chicken breasts
1/3 c. water
1 Tbsp. cream style mustard
1 tsp. paprika
Dash of Tabasco sauce

2 chicken bouillon cubes
1/4 lb. butter or margarine
1 tsp. salt
1 Tbsp. vinegar
1 c. butter bread crumbs

Boil together bouillon cubes, water, butter, mustard, salt, vinegar and Tabasco sauce to form a sauce. Stir in paprika. Place chicken close together in a covered baking pan. Pour sauce over chicken, cover pan tightly and bake from 1 to 1 1/2 hours at 350°. Remove cover, sprinkle crumbs over chicken and return to oven for about 30 minutes to brown.

## HAMBURGER CASSEROLE

Verda Nokes

Layer:

1 lb. raw hamburger
1 small can peas
1 can mushroom soup

1/2 c. milk
Tator tots (last layer)

Bake for 35 to 45 minutes at 350°.

## BIEROCKS

Grace Comstock

Dissolve:

1 cake yeast
1/2 c. sugar

1 tsp. salt
2 c. lukewarm water

After this is dissolved mix with 3 1/2 cups flour and 3 tablespoons melted shortening. Knead and raise. When bread is ready, roll dough 1/4 thickness, cut into square or triangular shape and fill with hamburger mixture:

1 small head of cabbage or
  kraut
1 onion

1 lb. hamburger, browned
1 tsp. salt

Cut cabbage into small pieces, boil for 1 hour, dry hamburger, chopped onion and salt until brown. After cabbage and

## BIEROCKS (Continued)

hamburger mixture is done place in center of each bread square you have cut, fold over and pinch together to keep juices in. Bake about 30 minutes. Makes 8. This is a German favorite.

## SUPPER ON A BREAD SLICE

Mrs. Ken (Rosalyn) Kellstadt

2/3 c. evaporated milk
2 lb. ground beef
1/2 c. cracker meal
1 egg
1/2 c. chopped onion
1 Tbsp. prepared mustard
1 1/2 tsp. salt
1/8 tsp. pepper
2 c. grated American cheese
1 loaf French bread

Combine ingredients. Cut French bread in half, lengthwise. Spread meat mixture evenly over top surface of bread. Then wrap aluminum foil around crust side of each half, leaving top uncovered. Place on cookie sheet. Bake at 350° for 25 minutes. Garnish with strips of cheese. Bake 5 minutes longer. To serve, cut slices across diagonally.

## QUICK HAMBURGER STROGANOFF

Mrs. Grace Willard
Colony, Ks.

1 small onion, chopped
1 Tbsp. cooking oil
1 lb. lean ground beef
1 (10 1/2 oz.) can cream of mushroom soup, undiluted
2 Tbsp. catsup
1 (2 oz.) can sliced mushrooms, drained
1/2 c. dairy sour cream
1/2 tsp. salt

Saute onion in oil; add beef and cook several minutes. Pour off excess fat, stir in undiluted soup, salt, catsup and mushrooms. Heat to boiling. Remove from heat; stir in sour cream. Serve as you wish. Can be put in crepes (12), brushed with 2 tablespoons melted butter, baked at 350° for 10 to 15 minutes.

## SPAGHETTI AND MEAT BALLS

Pat Brumfield

Meat balls - Make while sauce is simmering:

1 Tbsp. olive oil or any good oil
2 lb. ground beef
1/2 lb. ground pork (optional)
1 tsp. salt
1/2 tsp. pepper
2 eggs
2 Tbsp. Parmesan and Mozzarella cheese
1/2 c. cracker crumbs
1 tsp. parsley, chopped
1/4 tsp. garlic salt

Heat oil in skillet. Combine remaining ingredients. Form into golf ball size meat balls. Brown on all sides.

Sauce:

1 clove garlic, crushed or powdered garlic to taste
1 large onion, diced
1 qt. whole tomatoes (or 1 large can) mashed
2 (15 oz.) cans tomato sauce
Salt to taste
1 c. water (add more if sauce becomes too thick)
1 Tbsp. sugar (I use brown sugar)
1 Tbsp. oregano (more if desired)
Pepper to taste

Place 2 tablespoons oil in skillet, add garlic and onion. Saute until onions are clear. Place all ingredients in large kettle, simmer 1 hour, stirring often, then add meat balls and cook 30 minutes, stirring just enough to prevent sticking. Serve over cooked spaghetti or rice. Sprinkle generously with Parmesan cheese.

## MEAT BALL BARBECUE

Julia Campbell

1 lb. ground beef
3 slices bacon, diced
1/4 c. dry bread crumbs
1 Tbsp. chopped onion
1 tsp. salt and pepper
1/4 c. milk
6 oz. elbow macaroni

Barbecue sauce:

1/2 c. catsup
1/4 c. vinegar
2 tsp. Worcestershire sauce
1 tsp. chili powder
2 Tbsp. chopped onion

## FIVE HOUR STEW

Sharon Denchfield
Colony, Ks.

2 lb. stewing beef, cubed
5 carrots, chunked
3 potatoes, chunked
2 sticks celery, chopped
1 green pepper, chopped
1 onion, chopped
3 Tbsp. minute tapioca
1 1/2 tsp. salt
1 Tbsp. sugar
24 oz. V-8 cocktail juice

Place beef, carrots, potatoes, celery, pepper and onion in heavy casserole dish with lid. Combine remaining ingredients and pour over all. Cover with lid and bake 5 hours at 250° without removing lid. This is an excellent weight watchers recipe.

## TUNA DISH

Shirley Russell

1 (6 1/2 oz.) can tuna
1 can peas
2 Tbsp. salad dressing
1 can cream of mushroom soup
Salt to taste
Pepper to taste

Combine tuna and peas together. Add salad dressing and salt and pepper. Stir in soup in medium size dish. Then put in refrigerator and chill. Then serve.

## PIZZA CASSEROLE

Darlean Steele

1 lb. bag egg noodles
1 1/2 lb. ground beef
1 small to medium onion, chopped
2 (10 1/2 oz.) can of pizza sauce
1 tsp. basil
2 tsp. oregano
1/2 tsp. garlic salt
1/2 lb. Mozzarella cheese

Cook noodles in boiling water. Brown hamburger and onion and drain. Combine and mix everything except 3 tablespoons of the cheese. Put in greased casserole dish, sprinkle 3 tablespoons of cheese over top, cover and bake 1 hour at 350°. This makes a big casserole.

## ESCALLOPED OYSTERS

Pearl McLeod

1 pt. oysters
4 Tbsp. oyster liquid
2 Tbsp. milk or cream
1/2 c. dry bread crumbs
1/2 c. melted butter
Salt and pepper
1 c. cracker crumbs

Welda, Ks.

## ESCALLOPED OYSTERS (Continued)

Mix bread, cracker crumbs and melted butter. Put 1/2 of this mixture in buttered baking dish. Add 1/2 oysters and season with salt and pepper. Sprinkle with 1/2 of remaining crumbs. Add second layer of oysters, pour over milk and oyster liquid. Cover top with remaining crumbs. Cover baking dish and bake in medium oven 45 minutes.

## POACHED EGGS

Mary E. Settle

Butter lightly an omelet pan or skillet. Fill 3/4 full of boiling water. Break egg into a saucer and slip into boiling water, use a low flame so the water will not boil. Then allow egg to remain in the water from 3 to 4 minutes. If the water does not cover the egg, dip water over carefully with the spoon until a film forms over yolk. Remove with a skimmer to a slice of toast.

## CHICKEN PIE

Mrs. Elsie Melvin

Boil a fat hen until meat slips from bones easily. Remove meat from bones, cut into medium sized pieces. Line bottom of roaster with sliced potatoes, cover with 1 medium sized minced onion. Cover this with chicken meat and cover with liquid in which chicken was cooked. Bake in oven until potatoes are tender. Thicken liquid with 1 tablespoon flour and place small rich biscuits over top. Bake until biscuits are light brown.

## CHICKEN DELICIOUS

May Brecheisen

1- 2 1/2 - 3 lb. chicken
1 medium garlic
3 Tbsp. cooking fat
1 c. water

Cut chicken into serving pieces and brown very brown in fat in which the garlic has been browned and removed. Add water and simmer for 1 1/2 hours, or place in covered pan in oven at 350°. When tender and water has cooked away remove and make gravy with water in which carrots or potatoes have been cooked.

## HEKKA

Mrs. Sam Bibens

1 bunch green onions
1 bunch carrots
1 green pepper
1 c. green beans
1 1/2 c. celery

Clean above vegetables and cut in narrow strips about 2 inches long. One pound meat, 1/4 cup oil or butter. Cut meat into bite sizes and fry brown in oil. Remove meat and fry vegetables in oil. Put carrots in first and cook a few minutes, tossing to prevent burning. Then add green beans, peppers, celery and green onions in order given. Return meat and heat thoroughly.

1 Tbsp. cold water
3 Tbsp. soy sauce
1 1/2 Tbsp. soy sauce
1 1/2 Tbsp. cornstarch
1 tsp. sugar

Combine these ingredients and add to the above mixture. Cook 1 minute longer. Serve with steamed rice.

## ITALIAN SPAGHETTI

Mrs. V. E. Harrison

2 cans tomato paste
1 can tomato soup
1 can mushrooms, cut
1 tsp. oregano powder
1 tsp. cumino powder
1 tsp. chili powder
Garlic, chopped
1/4 c. catsup
1 lb. hamburger
Paprika to taste
Salt to taste
Pepper to taste
1 small green pepper, chopped
2 stalks celery, chopped

Saute pepper, onion, celery and garlic in butter or margarine. Add other ingredients and 1 can water, simmer until done. Cook spaghetti in salted water and pour meat sauce over spaghetti. Sprinkle grated Parmesan cheese over top.

## BARBECUE WIENERS

Mrs. Gene Koch

1 lb. wieners
4 Tbsp. prepared mustard
4 Tbsp. vinegar
1/2 c. catsup
4 Tbsp. sugar

Cut wieners in halves, lengthwise. Combine ingredients and add wieners to mixture. Simmer until sauce has thickened.

## BARBECUED SPARERIBS

Ina Ruth Steffen

Place 5 pounds spareribs in shallow pan, meaty side up. Slice 2 medium onions and arrange on top of ribs. Brown in hot oven (450°) 30 minutes. Drain grease. Heat together in a saucepan:

1 c. catsup
2 Tbsp. vinegar
2 c. water
1 tsp. chili powder
1 tsp. salt
1/4 c. Worcestershire sauce

Brush ribs with sauce. Bake in moderate oven, (350°) for 1 hour. Baste ribs with sauce every 20 minutes. Serve ribs piping hot.

## SPARERIBS A LA HAWAII

Anel E. Nokes

3 Tbsp. brown sugar
2 Tbsp. cornstarch
1/2 tsp. salt
1/4 c. vinegar
1/2 c. catsup
1 can pineapple juice
1 Tbsp. soy sauce

Cook this 5 minutes. Remove all fat from spareribs. Put layer of ribs in roaster, add layer of sauce and etc. Bake in oven 350° for 1 1/2 hours.

## MEAT BALLS

Juanita Smith

1 lb. ground steak or hamburger
1/2 c. uncooked rice
1 onion, chopped
1/2 tsp. pepper
Tomatoes
1 green pepper, chopped
1 1/2 tsp. salt
Flour

Mix meat, rice, green pepper, onion, salt and pepper. Shape in balls the size of walnuts. Roll in flour. Use 1 can or 1 pint of tomatoes and bring to a boil. Drop in the meat balls. Reduce heat and cook 1 hour without stirring.

## SWISS STEAK

Ruth Harrison

1 1/2 lb. round steak
1 tsp. salt
2 Tbsp. fat or salad oil
1 stalk diced celery

## SWISS STEAK (Continued)

1/2 c. flour
1/8 tsp. pepper
1 1/2 c. canned tomatoes
3 onions
1 Tbsp. meat sauce

Pound salt and pepper into beef. Heat fat in heavy skillet, and brown beef on both sides. Add rest of ingredients and cover. May be cooked in oven or simmered on stove.

## TUNA FISH DRESSING

Irene Collins

1 can tuna fish
1 can chicken soup
6 slices bread, dry or
  toasted
2 eggs
1 tsp. sage
1/4 tsp. salt
1/4 tsp. pepper

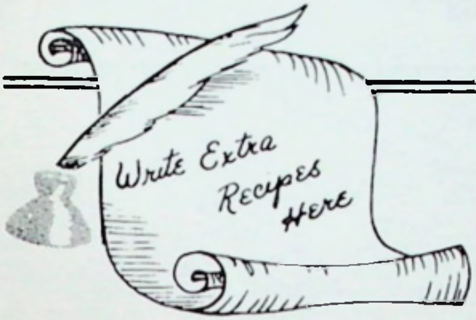
Mix all ingredients and bake in 425° oven for 30 to 35 minutes. This is a good one dish meal. Serve with crisp salad, or sliced tomatoes.

## TUNA FISH CASSEROLE

Mrs. Arthur Sneary

1 can tuna
1 can cream of mushroom
  soup
1/2 tsp. salt
2 c. boiling water
8 soda crackers
1/2 c. milk
1/2 pkg. crinkly noodles or
  shell macaroni

Put noodles into boiling water to cook. When tender, drain off water, and put in baking dish with tuna and mushroom soup. Stir well; add salt to taste. Add milk; stir and make layer of cracker crumbs on top. Bake uncovered in oven 450° until browned on top. Serve hot or cold. It's better hot.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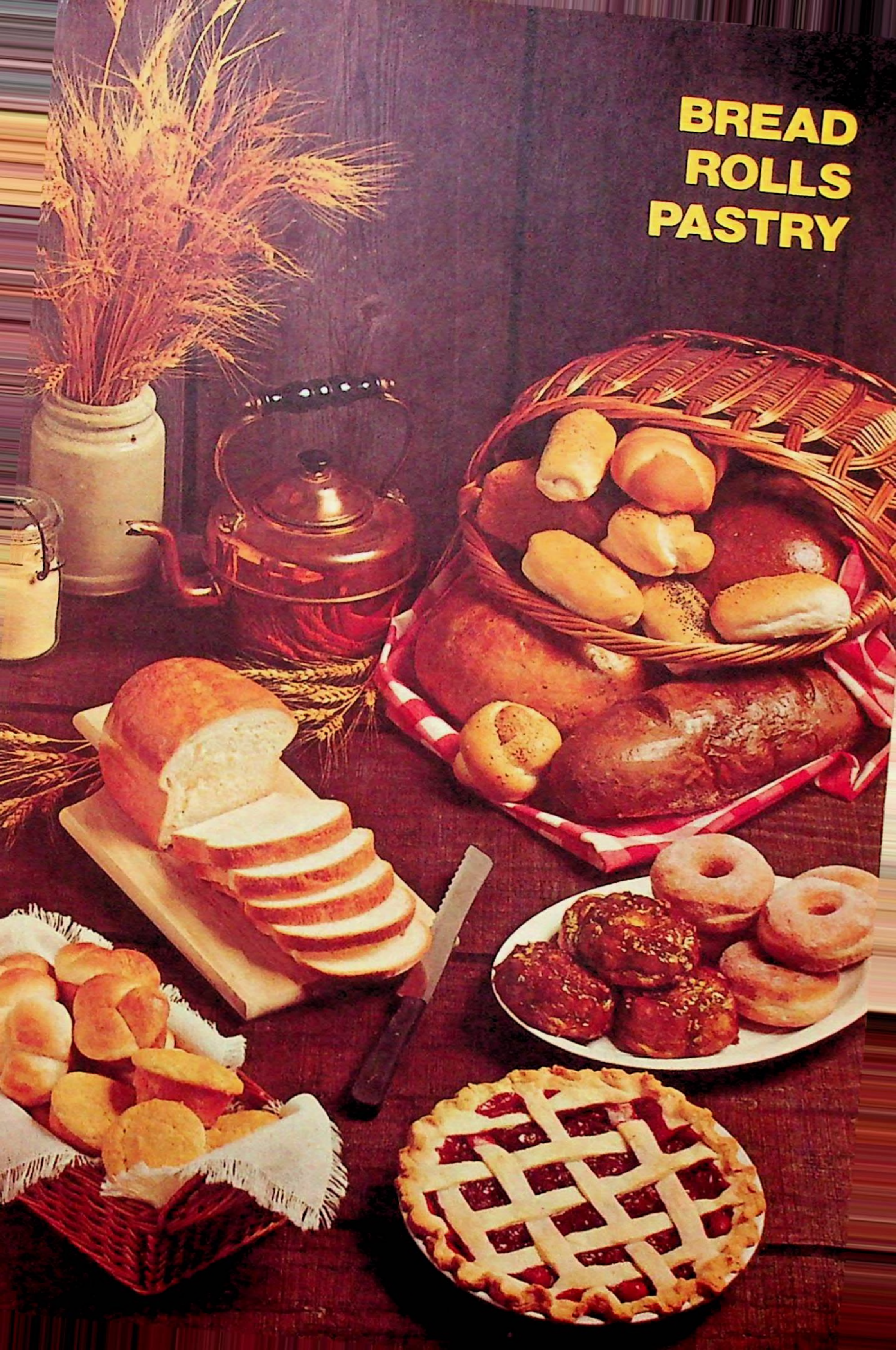
# BREAD
# ROLLS
# PASTRY



## COOKING SUGGESTIONS

To toast coconut for cakes, put in pie pan and place in moderate oven. Stir often from edges, to brown evenly.

* * * * *

Flour should be sifted once before measuring. Fill the cup without packing.

* * * * *

Do not grease the sides of cake pans, grease only the bottoms.

* * * * *

When beating egg whites do not tap beater on bowl of egg whites. The jarring of beater will cause the whites to lose a great deal of their fluffiness. The beater should be tapped on the hand to clear off the whites.

* * * * *

Rub the bottom of the soup cup with a sliced whole garlic to accent the flavor of Navy Bean Soup.

* * * * *

Eggs should be at least three days old before using in cakes.

* * * * *

| | |
|---|---|
| SLOW OVEN | 250 to 325 degrees |
| MODERATE OVEN | 350 to 375 degrees |
| HOT OVEN | 400 to 450 degrees |
| VERY HOT OVEN | 450 to 500 degrees |

* * * * *

When making cake icing or candy consisting of milk or cream and sugar, add one teaspoon of ordinary table syrup for each cup of sugar used. Boil in the usual way. Your finished product will be much smoother and not so apt to become sugary.

## PRESERVED CHILDREN

Take 1 large field, half a dozen children, 2 or 3 small dogs, a pinch of brook and some pebbles. Mix the children and dogs well together; put them on the field, stirring constantly. Pour the brook over the pebbles; sprinkle the field with flowers; spread over all a deep blue sky and bake in the sun. When brown, set away to cool in the bathtub.

# BREAD, ROLLS, PASTRY

## HUSH PUPPIES

Marie Girffith
Colony, Ks.

2 c. white corn meal
1 c. all purpose flour
1 Tbsp. baking powder
1 tsp. salt
2 tsp. garlic salt (optional)
2 eggs, beaten
1 1/3 c. buttermilk
2/3 c. grated onion
1/4 c. oil or fat melted

Sift dry ingredients together. Combine eggs, milk, onions, and oil. Add to dry ingredients and stir until blended. Drop by tablespoons into deep hot fat (350°) for 3 to 4 minutes or until brown, drain on paper towel. Yields; 2 dozen or more depending on size.

## MEXICAN CORN BREAD

Pansy Parks

1 can creamed style corn
3/4 c. milk
1/3 c. Wesson oil
2 eggs, slightly beaten
1 c. corn meal
2 Tbsp. flour
1 tsp. baking powder
1/2 tsp. salt
4 oz. diced chilies
1 1/2 c. shredded cheese

Mix in order given. Pour in 9x9 inch greased pan. Bake at 400° for 45 minutes. Let stand 15 minutes before serving.

## EASY DILL-ONION BREAD

Mrs. Virgil Harrison

3 c. all purpose flour
1 pkg. active dry yeast
1 1/4 c. milk
2 Tbsp. sugar
2 Tbsp. butter or margarine
2 tsp. dried dill seed
2 tsp. instant minced onion
1 egg

In mixing bowl, combine 1 1/2 cups of the flour and the yeast. In saucepan, heat milk, sugar, butter, dill seed, onion, and 1 teaspoon salt just until warm, (115° to 120°) stirring constantly to melt butter. Add to dry mixture; add egg. Beat at low speed with mixer for 1/2 minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in remaining flour. Cover; let rise until double (30 to 45 minutes) stir down. Spread evenly

Welda, Ks.

## EASY DILL-ONION BREAD (Continued)

in a greased 9x5x3 inch loaf pan or a 1 1/2 quart casserole pan. Let rise until nearly double (about 30 minutes). Bake at 350° for 25 to 30 minutes. Cover loosely with foil if bread browns too quickly. Remove from pan; cool. Makes one loaf.

## FEATHER ROLLS

Velma Griffith

2 cakes yeast
1/2 c. warm water
1 Tbsp. sugar

Set aside.

Scald 1 c. milk
1/3 c. sugar
1/3 c. shortening
1 1/4 tsp. salt

Beat 2 eggs and add to just warm milk milk mixture; then add yeast mixture; then mix in 4 cups flour. Store in greased tight container in refrigerator until chilled or overnight. Roll out like cinnamon rolls, spread with butter, roll up and slice in 1 inch wide rolls and place in greased muffin tins. Let rise until light. Bake at 425° for 10 minutes.

## PUMPKIN NUT BREAD

Mary Babcock

1 2/3 c. flour
1 1/2 c. sugar
1/4 tsp. baking powder
1 tsp. soda
1 tsp. salt
1/2 tsp. cloves
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 c. salad oil
1/2 c. water
1 c. canned pumpkin
2 eggs
1 c. chopped dates
1 c. chopped walnuts

Sift together dry ingredients. Mix oil, water, pumpkin and eggs together on low speed in blender or electric mixer. Add to dry ingredients and combine. Fold in nuts and dates. Bake in a greased 9 1/2 x 5 1/2 x 2 3/4 inch loaf pan in a 325° oven for 1 1/2 hours. Turn out on a rack to cool. Yield: One loaf.

### ZUCCHINI BREAD

Ruth Hoffmeier
Colony, Ks.

3 eggs, beaten
1 c. cooking oil
2 tsp. vanilla
1 tsp. soda
1 tsp. salt
1/2 c. chopped nuts
2 c. sugar
2 c. grated zucchini
3 c. flour
1 tsp. cinnamon
1/2 tsp. baking powder

Preheat oven to 325°. Grease and flour two loaf pans. Beat eggs then add oil, sugar, zucchini and vanilla and cream together. Sift and measure out 3 cups of flour, then sift together flour, soda, baking powder, salt and cinnamon. Add sifted ingredients to creamed mixture and mix thoroughly. Add chopped nuts. Bake in two prepared pans at 325° for one hour.

### HOBO BREAD

Mrs. Mildred Christy

2 c. raisins
2 c. boiling water
4 tsp. soda

Let stand overnight. Then add:

1/2 c. oil
2 c. sugar
4 c. flour
1 c. nuts

Mix well and pour into three one pound coffee cans, well greased and floured. Bake at 350° for 1 hour.

### BUTTERMILK DO-NUTS

Mrs. Bill Neuenswander
Cheney, Ks.

2 c. buttermilk
1 tsp. soda
2 pkg. yeast (dissolved
in 1/2 c. warm water)
6 Tbsp. margarine
2 eggs, beaten
4 Tbsp. sugar
2 tsp. salt
Flour

Mix all ingredients together with enough flour to make a stiff dough. Knead, let rise once. Roll out to make Long-Johns or do-nuts. Let rise again. Fry in deep fat 375°. Glaze do-nut while warm. Let Long-Johns cool slightly then frost.

Welda, Ks.

## BUTTERMILK DONUTS (Continued)

Maple frosting for Long-Johns:

1 1/2 c. powdered sugar
1/4 c. melted margarine
1 tsp. maple flavoring

Enough cream or milk to make frosting of medium consistency.

Glaze for do-nuts.

1 3/4 c. powdered sugar
1/2 Tbsp. margarine, melted
1/2 tsp. vanilla
1/2 Tbsp. cornstarch
1/2 Tbsp. milk (add enough warm water to make a soft mixture)

Dip do-nuts while warm.

## SOUR CREAM RAISIN PIE

Mrs. Orval Johnson

1 c. sugar
1 c. raisins
1 c. sour cream
Dash of salt
1 tsp. cinnamon
1/4 tsp. nutmeg
1 egg
1 tsp. vanilla

Mix together and pour in pie shell. Bake at 350° until done.

## CUSTARD PIE

Beulah Cameron

3 eggs
2 c. milk
1 tsp. vanilla
1 tsp. nutmeg
3/4 c. sugar
1/2 tsp. salt

Heat milk, add sugar, eggs, vanilla, nutmeg and salt. Pour into 9 inch unbaked pastry shell. Bake in moderate oven at 350° for 35 to 40 minutes or until knife inserted is clean. Cool on rack.

## BUTTERSCOTCH PIE

Joy Tucker

| | |
|---|---|
| 2 c. milk | 3 Tbsp. cornstarch |
| 3 eggs | 1 tsp. vanilla |
| 1 c. brown sugar | 1/8 lb. butter, burnt |

Warm the milk, mix egg yolks, brown sugar, cornstarch together. Stir in the milk. When it thickens pour in 1/8 pound butter that has been burnt and vanilla, mix well. Pour into crust and cover with egg whites. Brown and serve.

## HOMEMADE BREAD

Myrtle Collier

Dissolve 1 package quick action yeast in 2 tablespoons lukewarm water. Scald 1 cup milk; add:

| | |
|---|---|
| 2 Tbsp. sugar | 1 Tbsp. shortening |
| 2 tsp. salt | |

Add: 1 cup cool water. Add yeast and 6 cups flour. Mix to smooth stiff dough. Knead until satiny. Shape into ball, put into greased bowl, cover; let rise until double. Knead. Shape into 2 balls, cover and let stand 15 minutes. Shape, put into greased loaf pan and cover. Let rise until double, and bake in hot oven 400° for 40 to 50 minutes.

## SWEET-CREAM CORNBREAD

Fern Nokes

Sift into a bowl:

| | |
|---|---|
| 3/4 c. yellow corn meal | 1/2 tsp. salt |
| 1 1/4 c. flour | 1/4 c. sugar |
| 3 tsp. baking powder | |

Add:

| | |
|---|---|
| 2 egg, beaten | 1 c. thick cream |

Beat vigorously until smooth. Pour into greased 9 inch square pan. Bake at 425° for 30 minutes. Serves 8.

## OATMEAL MUFFINS

Annie Harrison

3/4 c. uncooked oats
1 c. milk
1 1/2 c. flour
4 tsp. baking powder
1/2 tsp. salt
3 Tbsp. sugar
2 Tbsp. shortening
1 egg

Scald milk and pour over oats and let stand 5 minutes. Add sugar, salt, flour, and melted shortening. Stir in egg and mix well. Bake in muffin pans in hot oven for 15 minutes.

## CORN FRITTERS

Juanita Smith

1 3/4 c. flour
1/2 tsp. salt
1 c. milk
3 tsp. baking powder
1 egg
1 Tbsp. melted shortening

Sift flour, measure, add baking powder and salt. Sift again. Combine beaten egg, milk and melted shortening. Pour into flour mixture and stir just until smooth. Add 1 1/2 cups canned or home grown whole grain corn. Drop by tablespoon into deep hot fat and fry 3 to 5 minutes or until well browned on all sides, turning the fritters as they rise to the surface. Drain on absorbent paper. Makes 6 servings.

## BANANA BREAD

Mabel Adamson

2 c. flour
2 tsp. baking powder or
  3 tsp. single acting baking powder
1 c. sugar
2 eggs
1 c. mashed bananas
1/2 tsp. soda
1/2 c. shortening
1 c. chopped nuts
1 tsp. lemon juice

## SWEDISH TEA RING

Mrs. Admund J. Gibson

1 c. scalded milk
3/4 tsp. salt
1/4 c. sugar
6 Tbsp. shortening
1 cake yeast softened in 1/4 c. warm water
3 1/2 c. flour
1 egg
1/8 c. chopped nuts

SWEDISH TEA RING (Continued)

Add the scalded milk to the salt, sugar and fat. When lukewarm add the yeast. Add 1/2 the flour and beat well. Let rise until very light. When light add the egg and the remaining flour and beat well. Let rise; divide the dough into 3 parts and shape in a long round piece and form 2 circles placing the circles on baking tins. Brush with white of egg and sprinkle with finely chopped nuts. With a large pair of scissors cut toward the center of the ring, but not quite to the center at intervals of 2 inches placing the cut section each time flat on the tin, giving it a petal like appearance. When light, bake in a moderate oven (350° to 400°).

## LIGHT ROLLS

Mrs. Charley Turner

Soak 1 cake yeast in 1/4 cup warm water with 1 teaspoon sugar. Put into bowl:

2 Tbsp. lard
1/2 c. sugar
A scant tsp. salt

Then scald 1 cup milk and pour over the mixture. Let set until lukewarm. Beat 2 eggs well and add to the mixture. Put in yeast and mix in enough flour to make rather stiff. Let rise until double, knead down and let rise until double again. Knead down; roll in small rolls. Let rise until double in bulk and bake in moderate oven 30 minutes.

## SWEET ROLLS

Mrs. Kenneth Highberger

1 c. lukewarm milk
1/4 c. sugar
3/4 tsp. salt
2 Tbsp. soft shortening
1 cake compressed yeast or 1 pkg. dry yeast

Stir yeast into mixture of shortening, salt, sugar and milk. Stir well until yeast is dissolved. Stir in one egg. Mix in 3 1/2 to 3 3/4 cups flour. Add flour in 2 additions, using the amount necessary to make dough easy to handle. Round up and grease top. Cover with damp cloth and set to rise until double in bulk, about 2 hours. Punch down dough. Round up and set to rise again until double in bulk, about 45 minutes. Now dough is ready to be formed into rolls. You may use and shape as you desire. Place on greased baking sheet. Cover with damp cloth and let stand until double in bulk, 30 to 40 minutes. Bake at 400° for 12 to 15 minutes.

## REFRIGERATOR ROLLS

Meda Richardson

1 cake yeast
1/8 c. lukewarm water
1 egg
4 c. flour
1 c. boiled milk, cooled
1/4 c. sugar
1 tsp. salt
1 1/2 tsp. shortening

Dissolve yeast in water; add shortening, sugar and salt to milk and let cool; add yeast mixture to the cooled milk mixture. Add beaten egg and flour; cover and place in refrigerator overnight. Three hours before serving take out and let rise. Bake at 425° for 12 minutes.

## RAISED POTATO DOUGHNUTS

Julia Brecheisen

1 qt. scalded milk
1 c. mashed potatoes
1 tsp. soda
1 1/3 c. shortening
1 Tbsp. salt
2 tsp. baking powder
1 1/2 c. sugar
3 cakes yeast
8 to 10 c. flour

Let stand 24 hours.

## RAISED DOUGHNUTS

Mrs. Admund J. Gibson

1 c. milk
1/4 cake yeast
1/4 c. lukewarm water
1 1/2 tsp. salt
1 c. sugar
1/4 c. shortening
2 eggs
1 tsp. grated nutmeg
Flour

Dissolve yeast cake in lukewarm water. Scald milk and cool; then add yeast, 1/2 tsp. salt and flour to make a drop batter. Set in a cozy place to rise. Cream shortening with sugar, add eggs, well beaten, remainder of salt and nutmeg, add to yeast mixture with enough flour to make a stiff dough, let rise again. When risen, make into small balls and place in a greased pan to rise. When light drop into plenty of hot shortening and cook for 4 to 5 minutes until done. Drain and dredge with powdered sugar. Makes 70 doughnuts.

### DOUGHNUTS

Elizabeth Starr

The following doughnuts are made without shortening, and if carefully fried at the proper temperature they will be wholesome and excellent for children.

2 eggs
7/8 c. milk
3 c. flour
4 tsp. baking powder
1 c. sugar
1/2 tsp. nutmeg
1 tsp. salt

Beat eggs until light; add milk, then add this liquid to the dry ingredients, which have been sifted well together. Roll out 1/4 inch thick on slightly floured board, cut out and fry in deep fat at 375°. Drain well on unglazed paper. Sprinkle with powdered sugar.

### RUMFORD DOUGHNUTS

Nellie Hoffmeier
Colony, Ks.

4 c. flour
2/3 tsp. salt
3 tsp. baking powder
3/4 c. sugar
1 egg
2 tsp. melted shortening
2 c. milk
Powdered sugar
1 tsp. grated nutmeg

Sift together the dry ingredients. Beat the egg until light and use with the melted shortening and milk to form a light dough. Turn onto floured board, roll 1/2 inch thick. Cut with a doughnut cutter and drop into hot fat. As soon as the doughnut rises to the top of fat, turn them over, turning again 2 or 3 times during cooking. Cook about 3 minutes, drain on crumbled soft paper and dust with powdered sugar. The fat should be hot enough to brown a small piece of bread in 1 minute.

### SOUR CREAM RAISIN PIE

Mrs. Maggie Babcock

1 c. sugar
1 c. sour cream
1 tsp. cinnamon
1/2 tsp. nutmeg
1 c. raisins
1 Tbsp. vinegar
1/2 tsp. cloves
1/2 tsp. salt
1 tsp. vanilla

Mix all ingredients together and bake in a 2 crust, 9 inch pie crust in moderate oven.

Welda, Ks.

## LEMON CHIFFON PIE

Mrs. Lowell Brecheisen

1 Tbsp. gelatin
1/4 c. water
1 c. sugar
4 egg yolks
1/4 c. lemon juice
4 egg whites
1 tsp. grated rind
1/2 tsp. salt
Baked pie shell

Soak gelatin in cold water. Beat egg yolks until light, add 1/2 of sugar, salt, lemon juice and lemon rind and continue to beat. When very light, place on low heat and cook stirring until of custard consistency. Add soaked gelatin and dissolve. Cool. When cool add beaten egg whites to which the remaining sugar has been added. Fill baked pie shell and chill. Serve with thin layer of whipped cream.

## CHOCOLATE PIE

Mary E. Settle

1 1/2 c. milk
2 egg yolks
1/3 c. cocoa
1 c. sugar
1 tsp. butter
Pinch of salt
2 tsp. vanilla
2 Tbsp. cornstarch

Heat 1 cup milk and butter. Dissolve sugar, cocoa, cornstarch and salt in remaining 1/2 cup milk. Add well beaten egg yolks. Pour this into hot mixture and stir constantly. When thick add vanilla and pour into crust. Frost with egg whites.

## PIE CRUST

Jo Anne White

2 c. flour
3/4 c. shortening
1/2 c. water or milk
Salt

## BOILING WATER PIE CRUST

Pearl McLeod

1/4 c. boiling water
1 1/2 c. sifted flour
1/2 c. soft lard
1/2 tsp. salt
1/2 tsp. baking powder

Pour boiling water over lard and stir until smooth. Measure flour and sift with salt and baking powder. Add to lard and water mixture, stirring only until blended. Chill before using.

## LEMON CREAM PIE

Hazel Kirkendall

1 2/3 c. sugar
1/2 c. cornstarch
3 c. milk
4 egg yolks
1 Tbsp. grated lemon rind
6 Tbsp. lemon juice
3 Tbsp. butter or margarine
9 inch pie shell

Meringue:

4 egg whites
1/2 c. sugar

Combine sugar and cornstarch in double boiler. Gradually add milk, blending until smooth. Heat over boiling water, stirring constantly, until very thick. Add a little of the hot mixture to the beaten egg yolks. Add egg yolk mixture to the hot mixture and cook over boiling water for 2 more minutes, stirring constantly. Remove from the heat. Blend in butter. Cool. Mix in lemon and lemon juice. Pour into cool pie shell. Top with meringue made of beaten egg whites and sugar. Brown lightly in 350° oven. Cool.

## APPLE CRUST PIE

Margie Ahlvers

1 qt. sliced apples
Cinnamon
1 egg
1 c. flour
Pinch of salt
1 c. sugar
Salt
1 c. sugar
1 tsp. baking powder
3/4 c. melted butter

Sprinkle 1 cup sugar and cinnamon and salt to taste over sliced apples. Beat egg, add sugar, flour, baking powder, and salt and mix until crumbly. Pour crumbly mixture over apples. Then pour cooled melted butter over top and bake until apples are done.

## LEMON PIE

Cora Griffith

1 c. sugar
1 Tbsp. flour
Butter size walnut
2 c. water
4 egg yolks
Juice and rind of 1 lemon

Cook above ingredients until like honey. When cool pour into crusts. Cover with meringue made from whites of eggs beaten stiff and sweetened to taste. Put in oven and brown. Makes 2 pies.

## BANANA CREAM PIE

Mrs. Lyle Kellstadt

3/4 c. sugar
2 Tbsp. flour
2 c. milk
2 Tbsp. cornstarch
1/8 tsp. salt
1 tsp. vanilla
2 to 3 egg yolks

Blend sugar with cornstarch, flour and salt. Add hot milk; cook over low heat stirring constantly until thickened. Add well beaten egg yolks. Cook 1 minute longer. Cool slightly, stir in vanilla. Cover bottom of baked pastry shell with sliced bananas. Add filling; top with whipped cream or meringue.

## PINEAPPLE PIE

Anna Warnock

1/2 c. sugar
2 Tbsp. cornstarch
2 egg holks
1/2 tsp. vanilla
1/8 tsp. salt
1 1/2 c. hot milk
1 c. well drained crushed pineapple

Mix sugar, salt and cornstarch. Slowly add hot milk, cook in double boiler and cook 5 minutes. Cool and add pineapple and vanilla. Pour into baked pie crust and serve with whipped cream.

## BUTTERSCOTCH PIE

Mrs. Joe Mattix

3 c. brown sugar
3 egg yolks
2 Tbsp. flour
2 1/2 c. sweet milk
1/2 tsp. salt
4 Tbsp. butter
2 Tbsp. vanilla

Cream eggs and sugar, add salt, flour and a little milk at a time until all milk is used and well blended. Cook in double boiler until thick. Put butter in separate pan and let melt until it almost burns, then add to above mixture. Stir well and add vanilla. Bake in 9 inch pie shell. Meringue: Beat egg whites until stiff, add 3 tablespoons white sugar and beat until they stand in a peak. Cover pie and brown in oven.

## CUSTARD PIE FILLING

Maxine Turner Rook

| | |
|---|---|
| 2 c. milk, scalded | 1/8 tsp. salt |
| 3 eggs | 1/4 tsp. nutmeg |
| 1/2 c. sugar | |

Beat eggs slightly and add sugar and salt. Stir constantly while adding hot milk. Pour into an unbaked 8 inch pie shell. Sprinkle with nutmeg. Bake in a moderate oven (350°) for 30 minutes.

## PUMPKIN PIE

Mrs. Guy Elliott

| | |
|---|---|
| 2 c. pumpkin | 1/4 tsp. ginger |
| 3/4 c. sugar | 1 tsp. cinnamon |
| 2 eggs | 1/2 tsp. salt |
| 2 c. rich milk or cream | |

Mix pumpkin with milk, sugar, beaten eggs, ginger, salt and cinnamon and beat or stir 2 minutes. Pour into pie shell. Place in hot oven for 15 minutes, then reduce heat and bake 45 minutes in medium oven (350°).

## STRAWBERRY SPONGE PIE

Thelma Cherry

| | |
|---|---|
| 1/2 c. sugar | 1 1/2 c. strawberries, crushed |
| 1 pkg. strawberry jello | 3 egg yolks |
| 1 c. hot water | 1/4 tsp. salt |
| 3 egg whites | |

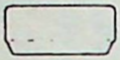
Use a 9 inch graham cracker crust or baked pie shell. Sprinkle 4 tablespoons sugar over berries and let stand 10 minutes. Dissolve jello in hot water. Drain 1/4 cup of juice from strawberries and cook in double boiler until thickened, stirring constantly. Chill until slightly thickened. Fold in berries. Beat egg whites and salt until foamy. Add remaining 4 tablespoons sugar gradually, beating until mixture will stand in soft peaks. Fold into jello mixture. Turn into crumb crust or cold pie shell and chill until firm. Garnish with wreath of whipped cream, decorate with mint leaves and halved strawberries.

## ** EXTRA RECIPES **

# CAKES
# COOKIES
# DESSERTS

# HANDY CHART OF KITCHEN MATH
## (Size of Pans and Baking Dishes)

*Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.*

A


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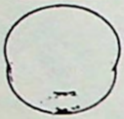

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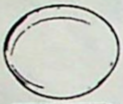

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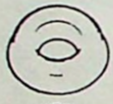

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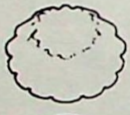

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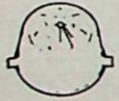

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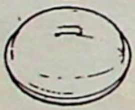

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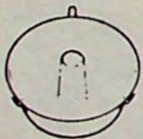

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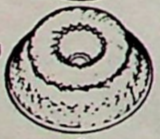

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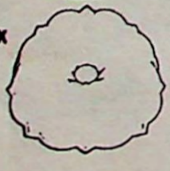


### COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:

**4-cup baking dish:**
- 9-inch pie plate
- 8x1¼-inch layer cake pan—C
- 7 3/8 x 3 5/8 x 2¼-inch loaf pan—A

**6-cup baking dish:**
- 8 or 9x1½-inch layer cake pan—C
- 10-inch pie plate
- 8½ x 3 5/8 x 2 5/8 inch loaf pan—A

**8-cup baking dish:**
- 8x8x2-inch square pan—D
- 11x7x1½-inch baking pan
- 9x5x3-inch loaf pan—A

**10-cup baking dish:**
- 9x9x2-inch square pan—D
- 11¾x7½x1¾-inch baking pan
- 15x10x1-inch jelly-roll pan

**12-cup baking dish and over:**

| | |
|---|---|
| 13½x8½x2-inch glass baking pan | 12 cups |
| 13x9x2-inch metal baking pan | 15 cups |
| 14x10½x2½-inch roasting pan | 19 cups |

### TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

| | |
|---|---|
| **Tube Pans:** | |
| 7½x3-inch "Bundt" tube pan—K | 6 cups |
| 9x3½-inch fancy tube or "Bundt" pan J or K | 9 cups |
| 9x3½-inch angel cake pan—I | 12 cups |
| 10x3¾-inch "Bundt" or "Crownburst" pan—K | 12 cups |
| 9x3½-inch fancy tube mold—J | 12 cups |
| 10x4-inch fancy tube mold (Kugelhupf)—J | 16 cups |
| 10x4-inch angel cake pan—I | 18 cups |
| **Melon Mold:** | |
| 7x5½x4-inch mold—H | 6 cups |
| **Spring-Form Pans:** | |
| 8x3-inch pan—B | 12 cups |
| 9x3-inch pan—B | 16 cups |
| **Ring Molds:** | |
| 8½x2¼-inch mold—E | 4½ cups |
| 9¼x2¾-inch mold—E | 8 cups |
| **Charlotte Mold:** | |
| 6x4¼-inch mold—G | 7½ cups |
| **Brioche Pan:** | |
| 9½x3¼-inch pan—F | 8 cups |

## PINEAPPLE SHEET CAKE

Elizabeth Starr

2 eggs
2 c. sugar
2 c. flour
2 tsp. soda
1/2 tsp. vanilla
1 (No. 2) can crushed pineapple

Mix all ingredients together with mixer, for 2 minutes, on medium speed, then pour into a well greased flat pan 10x15x1 inch. Bake in 375° oven for 35 minutes. There is no shortening used.

Icing:

1 pkg. cream cheese
1/2 stick oleo

Soften these two ingredients and mix well, add 1 3/4 cups powdered sugar, stir until smooth. Pour over cake while it is still warm. Nuts may be added if desired.

## CARROT CAKE

Mrs. Ann Martin

Mix together:

1 1/2 c. salad oil
4 beaten eggs
2 c. sugar

Sift:

2 c. flour
1 tsp. soda
1 tsp. cinnamon
1 tsp. salt
1 tsp. baking powder

Add to egg mixture. Add 3 cups finely grated carrots. Bake in 9x13 inch pan at 350° for 45 minutes.

Frosting: Dissolve brown sugar in a little hot water in a pan. Add butter and flavoring. Add powdered sugar and if too thick, use a little half & half. Add chopped nuts to frosting or cake.

## WHITE BUTTERMILK CAKE

Joan Boots

| | |
|---|---|
| 2 1/4 c. sifted cake flour | 4 Tbsp. butter or margarine |
| 1 1/2 c. sugar (white) | 1/4 c. Crisco |
| 1 tsp. salt | 1 1/2 tsp. vanilla |
| 1 tsp. baking soda | 1 c. buttermilk |
| 1 tsp. baking powder | 4 egg whites |

In mixing bowl, sift dry ingredients, add butter and Crisco, vanilla and 3/4 cup of buttermilk. Beat 2 minutes. Add rest of buttermilk and egg whites. Beat 2 minutes more. Pour into 2 greased 9 x 1 1/2 inch round cake pans. Bake at 350° for 25 to 30 minutes. Frost with your favorite frosting. This is a good moist cake.

## LEMON GLAZED NECTAR CAKE

Mrs. Clyde Parks

| | |
|---|---|
| 1 pkg. lemon cake mix | 1/2 c. vegetable oil |
| 1/2 c. sugar | 1 c. apricot nectar |
| 4 eggs | |

Mix cake mix, sugar, eggs, oil and nectar. Beat 6 minutes at medium speed. Pour into 10 inch Angel Food cake pan or Bundt cake pan. Bake 50 minutes at 350°. Cool and put glaze icing on. Keeps in refrigerator several days.

Lemon-Glaze Icing:

| | |
|---|---|
| 1/4 c. lemon juice | 1 3/4 c. confectioners' sugar |

## MAYONNAISE CAKE

Eva Brecheisen

Sift together:

| | |
|---|---|
| 2 c. flour | 5 Tbsp. cocoa |
| 1 c. sugar | 2 tsp. soda |
| 1/4 tsp. salt | |

Mix together:

| | |
|---|---|
| 1 c. hot water | 1 c. salad dressing |

Mix this together. Mix all together and bake at 350° for 30 minutes.

## PINEAPPLE CAKE

Reva Turner
Ottawa, Ks.

2 c. sugar
2 c. flour
2 tsp. soda
3 eggs
1 pkg. pecans (if wanted)
1 (20 oz.) can crushed pineapple

Mix all together and bake in a greased pan, 9x13 inches, at 325° for 45 minutes.

Topping:

2 c. powdered sugar
1 (8 oz.) pkg. cream cheese
1 stick oleo
1 tsp. vanilla

Spread on cake while warm.

## FRESH APPLE CAKE

Fern Kleinsorge

1 c. sugar
1 stick oleo
1 c. raisins
1 c. nuts
1 egg
1 c. flour
1 tsp. allspice
1 tsp. soda
1 tsp. baking powder
1/2 tsp. nutmeg
1 tsp. cinnamon
Salt
2 c. fresh apples, diced

Mix all together and bake in greased pan about 1 hour at 350°. Can be served with whipped cream.

## BUNDT CAKE

Arlene Ecclefield

1 pkg. yellow cake mix
1 pkg. vanilla instant pudding
3/4 c. corn oil
3/4 c. water
4 eggs
1 tsp. butter extract
1 tsp. vanilla

Mix and set aside:

1/4 c. sugar
2 tsp. cinnamon
1/2 c. chopped nuts

Mix first 4 ingredients well, add eggs one at a time. Beat

Welda, Ks.

## BUNDT CAKE (Continued)

all 6 to 8 minutes. Add butter extract and vanilla. Bake in greased Bundt pan sprinkled with nuts or Stucky's pecan meal, about 1/4 cup. Layer cake batter and cinnamon, sugar mixture ending with batter. Bake 350° for 40 to 45 minutes. Glaze while warm with:

1 c. powdered sugar
1/2 tsp. butter extract
2 Tbsp. milk

## BROWNIE CUPCAKES

Dorothy Miller
Garnett, Ks.

2 sticks margarine
4 squares semi-sweet chocolate

Melt above ingredients, cool. Combine:

1 c. flour
1 3/4 c. sugar
Dash salt

Add four eggs to dry ingredients. Add chocolate mixture and 1 teaspoon vanilla. Mix well. Fill paper baking cups about 1/2 full. Bake at 325° for 20 to 25 minutes.

## LEMON JELLO CAKE

Mrs. Joseph Walter

1 (3 oz.) pkg. lemon jello
1 c. boiling water
1 pkg. lemon cake mix
1/4 c. cooking oil
3 eggs

Dissolve jello in boiling water, cool until syrupy. Add oil to cake mix, add eggs one at a time, add jello to mixture, beating well after each addition. Pour into greased pan. Bake 15 minutes at 350°, reduce heat to 300°, bake 30 minutes. When done, punch holes into cake and apple glaze while hot. Glaze is a thin powdered sugar icing.

## SWISS CHOCOLATE CAKE

Jacky Tush
Welda, Ks.

Sift together and put in large bowl:

2 c. flour
2 c. sugar

## SWISS CHOCOLATE CAKE (Continued)

Put in saucepan:

| | |
|---|---|
| 1 stick oleo | 6 Tbsp. cocoa |
| 1/2 c. shortening | 1 c. water |

Bring mixture to rapid boil. Let set until warm. Pour over flour and sugar mixture and stir well. Add:

| | |
|---|---|
| 2 eggs, slightly beaten | 1 tsp. cinnamon |
| 1/2 c. buttermilk or sour cream | 1/2 tsp. salt |
| 1 tsp. soda | 1 tsp. vanilla |

Mix well. Pour into greased 16x11 or 18x12 jelly roll pan. Bake 20 minutes at 400°.

Milk Chocolate Frosting:

| | |
|---|---|
| 1/2 c. or 1 stick oleo | 4 Tbsp. cocoa |
| 6 Tbsp. milk | |

Remove from heat, cool slightly. Add:

| | |
|---|---|
| 1 box powdered sugar | 1/2 c. pecans (optional) |
| 1 tsp. vanilla | |

Do not add all at one time, may not need all of the powdered sugar. Beat well, spread on cake while hot.

## EASY OATMEAL CAKE

Winifred Martin

| | |
|---|---|
| 1 c. oatmeal | 1 tsp. cinnamon |
| 1/2 c. boiling water | 1 tsp. soda |
| 1 stick butter | 1 1/2 c. flour |
| 2 c. brown sugar | 1/2 c. milk |
| 1 c. white sugar | 1 can coconut |
| 2 eggs | 1 c. pecans |

Combine oatmeal, boiling water and butter. Cream 1 cup brown sugar, white sugar and eggs by hand. Add to oatmeal mixture, add cinnamon, soda and flour. Mix well. Pour in greased and floured 9x13 inch pan. Bake for 30 minutes at 350°. Combine milk, coconut, pecans and remaining brown sugar. Pour over cake. Place under broiler to brown. Yield: 16 servings.

Welda, Ks.

## RAW APPLE CAKE

LaVonne Riley

1 1/2 c. white sugar
4 c. diced Joanathan apples
2 c. sifted flour
1/2 c. shortening or oleo
2 beaten eggs
1/2 tsp. salt
2 tsp. soda
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1 c. chopped nuts

Cream shortening, add eggs, dry ingredients, apple and nuts. Bake in 9x13 inch pan at 325° for 45 minutes.

## ORANGE SLICE OATMEAL COOKIES

Tillie Holman

1/2 lb. orange slice candy
1 1/2 c. flour
1/2 tsp. baking powder
1/2 tsp. soda
1/4 tsp. salt
2/3 c. butter or oleo
2/3 c. white sugar
2/3 c. brown sugar
1 egg
1 tsp. vanilla
1 1/2 c. oatmeal
1 c. coconut

Cut orange slices into bite size pieces with scissors, rolling them in part of the flour, as you cut. Sift remaining flour, baking powder, soda and salt together. Cream shortening and sugars. Beat in egg and vanilla, stir in sifted dry ingredients, add oatmeal, coconut and floured orange pieces. Mix well. (Makes a very stiff dough.) Roll the dough into balls the size of a walnut. Place on cookie sheet and mash with a fork. Bake at 350° for 10 to 12 minutes.

## DATE COOKIES

Alice Milward

In heavy skillet, combine, in order given:

1 stick oleo
1 c. sugar
1 c. chopped dates
2 eggs, beaten

Cook over slow fire, stirring often, about 10 minutes. Remove from fire, stir in 3 to 4 cups Rice Krispies, 1/2 cup chopped nuts and 1 teaspoon vanilla. Have shredded or flaked coconut in small bowl. Drop mixture by teaspoonfuls into coconut and roll until covered. Place on waxed paper to cool. Makes 2 1/2 to 3 dozen date ball cookies.

## CAKE MIX COOKIES

Juanita Turner

1 pkg. cake mix
1/2 Tbsp. baking soda
1/4 c. melted butter or oleo
2 eggs, beaten
1/2 c. rolled oats
1/2 c. chopped nuts
3/4 c. shredded coconut
3 Tbsp. milk

Mix well. Drop on cookie sheet. Bake for 12 to 15 minutes at 350°.

## DROP TEA COOKIES

Mrs. Otto Benjamin
Garnett, Ks.

2 c. butter or oleo
2 c. white sugar
1 c. brown sugar
4 eggs
6 1/2 c. flour
1/4 c. milk
3 tsp. cream of tartar
2 tsp. soda

Add eggs. Mix well and chill dough. You may add vanilla, chocolate chips, coconut or gumdrops. Drop by teaspoons on greased sheet. Bake at 375° for 10 to 15 minutes.

## ANGEL COOKIES

Mrs. Faith Kattenhorn

2 c. flour
1 tsp. soda
1 tsp. cream of tartar
1/2 tsp. salt
1/2 c. nuts, chopped
1/2 c. shortening
1/2 c. butter or oleo
1/2 c. brown sugar
3/4 c. white sugar
1 egg
1 tsp. vanilla

Sift flour and measure. Add soda, cream of tartar and salt. Sift again. Cream shortening and butter. Gradually add sugar and beat until light. Add well beaten egg and mix thoroughly. Combine dry ingredients with creamed mixture. Add vanilla and nuts. Mix thoroughly. Roll dough in small balls. Dip top side in water and then sugar. Place sugar side up, on an ungreased cookie sheet. Bake in oven at 400° for 10 to 12 minutes. Makes about 3 dozen. The sugar coating gives the cookie a shiny surface when baked.

Welda, Ks.

## CRISPY NUGGETS

Judy McGraw
Iola, Ks.

- 3/4 c. shortening
- 1/2 c. powdered sugar
- 1 Tbsp. vanilla
- 1 tsp. almond flavoring
- 1/2 c. nuts, chopped
- 2 c. flour
- 1 tsp. salt

Cream shortening and sugar, blend in vanilla, almond, and nuts. Gradually add flour and salt. Mix until smooth and blended. Dough will be stiff. Roll a teaspoon of dough into ball. Bake on ungreased cookie sheet at 325° for approximately 25 minutes. Roll in powdered sugar when taken from oven.

## NO-BAKE COOKIES

Mrs. Ruth Hartman

- 2 c. sugar
- 1/2 c. milk
- 1 stick butter
- 1/4 c. cocoa
- 1/4 tsp. salt

Bring above ingredients to a boil and boil for 1 minute stirring frequently. Cool for a few minutes and add 3 cups oatmeal, and 1 teaspoon vanilla. Nuts or 1/2 cup peanut butter may be added if desired. Drop by spoonful onto waxed paper. Takes a few minutes for cookies to set.

## AMISH SUGAR COOKIES

Eva Brownrigg

- 1 c. sugar
- 1 c. powdered sugar
- 1 c. oleo
- 1 c. cooking oil
- 2 eggs
- 4 1/2 c. flour
- 1 tsp. soda
- 1 tsp. cream of tartar
- 2 Tbsp. lemon extract

Combine sugar, powdered sugar, oleo and cooking oil. Beat well. Add eggs and beat again. Add flour, soda and cream of tartar and lemon extract. Drop small balls of dough on cookie sheet. Press cookies with a fork. Bake for 10 to 20 minutes at 375°.

Welda, Ks.

## DIABETIC CHOCOLATE NUT BROWNIES

Maxine Cooper

1 square unsweetened chocolate
1/3 c. butter
2 Tbsp. Sucaryl solution
2 tsp. vanilla
2 eggs, beaten
1 c. sifted cake flour
1/2 tsp. salt
1/2 tsp. baking soda
3/4 c. chopped walnuts

Melt unsweetened chocolate and butter in a saucepan over low heat. Remove from heat. Add Sucaryl, vanilla and eggs. Stir until well blended. Stir in the chopped walnuts. Pour into a greased 8 inch square pan. Bake at 325° for 20 minutes. Cool and cut into bars. Bread exchange, 1/2 and fat exchanges 2.

## APPLE DUMPLINGS

Maggie Babcock

Shortening about the size of an egg
1/2 tsp. salt
1 Tbsp. baking powder
1/2 c. milk
Flour to make a soft dough

–Roll out dough on a floured board and cut into 6 sections. Place sliced apples on each section and fold up edges of dough to seal the top. Place apple dumplings in baking pan. Dissolve and bring to a boil:

1 c. sugar
1/2 c. butter
1 pt. water

Pour over apple dumplings. Bake in 325° oven for 50 to 60 minutes (until apples are done and they are brown). Serve with cream or ice cream.

## DATE PUDDING

Pearl Nokes

1 c. sugar
1 c. flour
2 tsp. baking powder
3/4 c. milk
1 c. dates
3/4 c. nuts

Put dates, cut up, also nuts with flour and sugar. Mix together, then add milk. Pour in pan, 12x8 inches. Pour over the top of the cake mixture, one cup brown sugar dissolved in 1 cup of hot water. Pour over gently so it doesn't make a hole in the batter. When baking it goes all through the batter. Bake at 325° for 30 to 35 minutes.

## PLUM BUBBLE

Lela Adamson
Coffeyville, Ks.

- 3 c. blue plums, cut in small pieces
- 1 c. crushed pineapple
- 1 c. sugar
- 3 Tbsp. cornstarch
- 2 Tbsp. butter
- Bisquick

Combine plums and pineapple in a 10 inch baking dish. Mix sugar and cornstarch together. Stir into fruit mixture. Dot with butter. Bake at 400° for 15 minutes. Remove from oven. Cut 2 1/2 inch biscuits from Bisquick shortcake recipe. Top fruit mixture with 9 biscuits. Brush biscuits with melted butter. Sprinkle with sugar and cinnamon. Bake 25 to 30 minutes at 400°. Serve warm.

## PECAN ROLLS

Nannie Martin

- 2 c. sugar
- 1/2 c. white corn syrup
- 1 1/2 c. pecans
- 1 c. light brown sugar
- 1 c. cream

Boil cream, sugar and syrup to a soft ball stage. Cool to room temperature. Beat until creamy and turn onto board dusted with powdered sugar. Knead until firm. Shape into a roll and cover outside with pecan meats. Put in a cool place to harden. Slice when firm with a sharp knife. Finely chopped pecan meats may be worked through the candy while it is being kneaded if desired.

## PEANUT BRITTLE

Pearl Hinkle

- 1 c. sugar
- 1/2 c. corn syrup
- 1/4 c. water
- 1 1/2 tsp. butter
- 1 c. peanuts
- 1 tsp. vanilla
- 1 1/2 tsp. soda

Bring to a soft boil, then add 1 cup of peanuts and cook until light brown, or forms a hard ball, or does not stick to teeth. Remove from fire and add vanilla, and soda. Stir and pour on greased cookie sheet. Do not spread.

Welda, Ks.

## CANDY BARS

Judy Blubaugh

1/2 c. white sugar
1/2 c. brown sugar
1 c. white syrup
1 c. peanut butter
6 c. corn flakes
1 c. salted peanuts
1 (6 oz.) pkg. semi-sweet chocolate chips
1 (6 oz.) pkg. milk chocolate chips

In saucepan, mix sugars and syrup over low heat. Bring to a boil for 1 minute. Add peanut butter and stir well. In large mixing bowl, stir together corn flakes and salted peanuts and add sugar-syrup mixture. Grease 9x13 inch pan and firmly press combined mixture into pan. Melt both packages of chocolate chips together and spread over mixture in pan. Cut into squares and around edge of pan all the way through. Refrigerate. When cool turn out and break into pieces.

## CARAMEL CORN (CRACKER JACK)

Jean Carr

1 c. brown sugar
1/4 c. white syrup
1 stick margarine
1/2 c. pecans, broken
1/2 c. popcorn kernels

Pop popcorn. Boil sugar, syrup and margarine about 5 minutes. Place popped corn in 9x13 inch pan. Scatter pecans over popped corn. Pour the syrup over the corn and stir. Place in oven at 250° for at least 1 hour. This should be stirred about every 15 minutes while baking. If stored in a tight container, it will keep for months. (Pecans optional)

## WHITE FRUIT CAKE

Mrs. Howard Welsh

1 c. sugar
1 c. sweet milk
2 tsp. baking powder
4 egg whites
2 lb. white raisins
1 (8 oz.) bottle cherries (red)
1/2 c. butter
2 1/2 c. flour
1 tsp. vanilla
1 c. English walnuts or blanched almonds
1 (8 oz.) bottle cherries (green)

Mix as for any butter cake by creaming butter and sugar together. Add alternately, sifted flour and baking powder with the milk; add vanilla. Fold in stiffly beaten egg whites. Chop nuts and cherries, then flour, raisins and add last. Bake in a loaf pan 40 to 45 minutes in slow oven. Cover with cooked icing and let stand at least 1 day before using.

## SOUR CREAM FUDGE CAKE

Mrs. Howard Welsh

Mix in order given:

| | |
|---|---|
| 2 beaten eggs | 1 c. sugar |
| 1 c. sour cream | 1/4 tsp. salt |

Then sift together the following and add to first mixture.

| | |
|---|---|
| 1 1/2 c. flour | 1/2 tsp. soda |
| 1 tsp. baking powder | 1/2 c. cocoa |

Mix well and add 1 teaspoon vanilla. Pour into 2 oiled and floured layer cake pans. Bake in moderate oven at 325°.

## BANANA CAKE

Winifred Martin

| | |
|---|---|
| 1 1/2 c. sugar | 1 tsp. soda |
| 1/2 c. butter | 2 c. sifted flour |
| 2 egg yolks | 1 tsp. vanilla |
| 1 c. banana pulp | 2 egg whites |
| 1/2 c. sour cream | 1 c. nuts |

Cream butter, gradually add sugar and beat until smooth and creamy. Add beaten egg yolks and banana pulp. Alternate sour cream and flour to which soda has been added. Add egg whites, nuts and flavoring. Bake in loaf pan at 350°.

## BURNT SUGAR CAKE

Ruth Brecheisen

1.

| | |
|---|---|
| 1 1/2 c. sugar | 2 egg yolks |
| 1/2 c. butter | 2 c. flour |
| 1 c. water | |

2. Heat 1/2 cup sugar in skillet slowly until melted. Let brown but not burn. Add 1/2 cup boiling water. Mix ingredients 1. and add 5 tablespoons of 2. Now add whites of egg, well beaten, 1/2 cup flour in which has been added 2 teaspoons baking powder. Bake in layers, in moderate oven 30 minutes.

Welda, Ks.

## QUICK ANGEL FOOD CAKE

Mrs. Irma Poos

Light oven and set control at 425°.

1 1/2 c. egg whites
1/4 tsp. salt
1 tsp. cream of tartar
1 c. granulated sugar
1 c. confectioners' sugar
1 c. sifted cake flour
1 tsp. vanilla or 1/2 tsp. almond or lemon

Put emply 10 inch tube pan in oven. Beat egg whites with salt and cream of tartar until stiff but not dry. Fold in granulated sugar, 2 tablespoons at a time. Sift confectioners' sugar and cake flour together 2 times: Fold into egg white mixture 2 tablespoons at a time, raising spoon with a high upsweep motion. Add vanilla. Remove pan from oven, pour batter immediately into hot pan. Bake in hot oven (425°) exactly 23 minutes. Remove from oven and immediately place upside down on a rack until thoroughly cooled. Remove from pan when cooled. This is a fine textured, tender cake. Not recommended unless you have a heat controlled oven or regulate heat without opening the door.

## BOHEMIAN COFFEE CAKE

Julia Brecheisen

1 cake yeast
1/2 c. sugar
2 c. scalded milk, cooled
1/2 c. chopped almonds
1/4 c. lukewarm water
1 egg
1/3 c. butter
4 c. flour
1/2 tsp. salt

Dissolve yeast in warm water. Cream butter and sugar. Add well beaten eggs, beating until light. Add milk and 2 cups flour. Beat until smooth. Cover and let rise until light, about an hour. Add well floured fruit, the rest of the flour or enough to make a soft dough, and lastly salt. Knead well; cover and let rise until double in bulk. Divide into three parts and make into a braid. Place on a well greased pan. Brush with egg diluted with water. Bake in a hot oven (425°) for 15 minutes, then reduce temperature to 350° for 40 minutes.

## FRUIT CAKE

Lizzie Furgason

1 1/2 c. raisins
1/2 c. butter
3/4 c. raisin water
1 tsp. soda
3/4 c. sugar
1 egg, beaten
1 1/2 c. flour
1 tsp. nutmeg
1 tsp. cinnamon

FRUIT CAKE (Continued)

Cook raisins 20 minutes. Sift dry ingredients together. Floured nutmeats and sliced apples may be added if desired.

## MY BEST GINGERBREAD

Mrs. Harold Nichols

1/2 c. sugar
1 egg
2 1/2 c. flour
1 tsp. cinnamon
1/2 tsp. cloves
1 c. hot water
1/2 c. butter and lard, mixed
1 c. molasses
1 1/2 tsp. soda
1 tsp. ginger
1/2 tsp. salt

Cream sugar and shortening; add beaten egg, molasses and dry ingredients, which have been sifted together. Add hot water last. Beat smooth. Bake in moderate oven for about 35 minutes.

## SOUR CREAM CHOCOLATE CAKE

Mrs. Orville Nokes

1 c. sugar
1 c. sour cream
1 tsp. soda
1 Tbsp. vanilla
2 eggs
1/2 c. cocoa dissolved in
3 or 4 Tbsp. hot water
1/4 tsp. salt
1 1/4 c. flour

Cream sugar and eggs, add sour cream and cocoa mixture. Add vanilla, then stir in sifted flour, soda and salt. Stir well. Bake in 350° oven.

## HOT WATER SPONGE CAKE

Faith Kattenhorn

2 eggs
1 c. flour
1/4 tsp. salt
1 c. sugar
1/2 c. boiling water
1 tsp. baking powder
1 tsp. vanilla

Beat egg whites to a froth, add yolks and beat. Beat in sugar, then add flour and stir in thoroughly. Add 1/2 cup boiling water and beat again. Add salt, baking powder and vanilla. May be used for jelly roll or short cake.

## APPLESAUCE CAKE

Cora Brecheisen

1 1/2 c. sugar
2 eggs
1/2 c. butter
2 tsp. soda
1/4 tsp. nutmeg
1 1/2 c. applesauce
1 1/2 c. seedless raisins
2 1/2 c. flour
1 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. allspice

Cream sugar and butter; wash raisins and drain and dust with some of flour. Add spices to remaining flour and salt. Add beaten eggs to butter mixture. Add soda to applesauce and stir well before adding to mixture. Sift to flour and add raisins last. Bake in loaf pan in moderate oven.

## POTATO CAKE

Maggie Babcock

2 c. sugar
1 c. mashed potatoes
2 c. flour
1 tsp. cinnamon
2 tsp. soda
1 c. raisins
2 egg whites
1 c. butter
2/3 c. sweet milk
2 egg yolks
4 tsp. cocoa
1/2 tsp. salt
1 c. nuts
1 tsp. vanilla

Cream sugar and shortening; add beaten egg yolks and mashed potatoes. Sift dry ingredients together and add alternately with milk. Add nuts and raisins then fold in beaten egg whites last. Bake slowly in a tube or loaf pan.

## MAYONNAISE CAKE

Mrs. Fern Kleinsorge

2 c. flour
2 tsp. soda
1 c. mayonnaise
4 Tbsp. cocoa
1 tsp. vanilla
1 c. sugar
1 c. cold water

Mix ingredients in order given. Bake in moderate oven in loaf pan or 2 layers.

## STRAWBERRY SHORTCAKE

Mrs. Anna Warnock

2 c. flour
4 tsp. baking powder
3 Tbsp. shortening
1/2 tsp. salt
2 Tbsp. sugar
1 egg
1/2 c. sweet milk

Combine sugar and shortening, add beaten egg. Add dry ingredients alternately with milk. Roll out, cut individual biscuits and place one on top of another with butter between biscuits. Bake on ungreased baking sheet.

## WACKY CAKE

Mrs. Hattie Summers

1 1/2 c. flour
1 tsp. soda
1/2 tsp. salt
3 Tbsp. cocoa
1 c. sugar

Combine above ingredients in flour sifter and sift into pan (ungreased) in which it is to be baked. Then make 3 holes in the mixture; space them evenly. In the first hole put 1 tablespoon vinegar; in the second hole put 1 teaspoon vanilla; in the third hole put 5 tablespoons melted butter. Pour 1 cup cold water over the entire mixture, take spoon and mix well. Bake in 350° oven for 30 minutes. Ice right in pan if preferred, but cake is delicious without frosting.

## PINEAPPLE WHITE CAKE

Mrs. Dorothy Melville

1 c. sugar
3 egg whites
3 tsp. baking powder
1 c. crushed pineapple
1/2 c. shortening
2 c. flour
1 tsp. vanilla
1/2 tsp. salt

Cream sugar and shortening. Add pineapple and vanilla. Sift dry ingredients in; fold in beaten egg whites last.

## APPLE CAKE

Mrs. Mattie Ecclefield

4 medium apples
1/2 c. brown sugar
1/4 c. white sugar
2 tsp. butter
1 egg
1 tsp. vanilla
1 1/2 c. sifted flour
1 1/2 tsp. baking powder
1/4 tsp. salt
1/2 c. milk
1 tsp. cinnamon

Slice apples into rectangular baking dish. Cover with brown sugar, then white sugar. Dot with butter and sprinkle with cinnamon. Cream shortening with 2/3 cup sugar. Add beaten egg, vanilla, sift dry ingredients and blend with milk and creamed shortening. Pour over apples. Bake at 375° for 10 minutes then reduce heat to 350°, bake 30 minutes in all. When done, turn upside down and serve with whipped cream.

## CAKE FROSTING, (UNCOOKED)

Mrs. Pearl Nokes

2 Tbsp. flour
1 Tbsp. chocolate
2 Tbsp. sugar

Put on cake while warm.

## DEVIL'S FOOD CAKE

Grace Allison

1 1/2 c. sugar
2 eggs
2 tsp. baking powder
1/2 c. sweet milk
5 Tbsp. cocoa
1/2 c. butter
2 c. flour
1/4 tsp. salt
1/2 c. hot water
1 tsp. vanilla

Cream shortening and sugar until light. Add 1 egg, unbeaten and beat until smooth, then add the other egg and beat well. Sift baking powder with flour 3 times, then add alternately with milk. Mix cocoa with hot water and add to mixture. Add vanilla. Bake 30 minutes in a moderate oven.

## WASHINGTON CAKE

Mrs. Guy Elliott

1 c. sugar
1 tsp. baking powder
2 c. flour
1 c. sour cream
1/2 tsp. soda
2 eggs

Sift baking powder and soda with flour; mix ingredients in order given and bake in moderate oven. Fill with the following filling:

| | |
|---|---|
| 1 1/2 c. sweet milk | 1 c. sugar |
| 1 tsp. butter | 2 Tbsp. flour |
| 1 egg | 1 c. nuts |

Boil sugar and milk, add butter and thicken with flour that has been mixed with a little milk. Add well beaten egg. When cold, add nuts and spread on cake.

## UNCOOKED ICING

Mrs. Virgil Mossman

| | |
|---|---|
| 1 egg, unbeaten | 1/4 tsp. salt |
| 2 c. powdered sugar | 2 squares unsweetened chocolate, melted or 3 Tbsp. cocoa |
| 1/3 c. butter, melted | |

Blend together, and spread on cooled cake.

## OLD FASHIONED CAKE

Louise Fagg

| | |
|---|---|
| 1 1/2 c. sugar | 3 egg whites |
| 1 c. sweet milk | 2 tsp. baking powder |
| 2 1/2 c. flour | Flavoring |
| 1/2 c. butter | |

Cream sugar and butter together; add milk; then flour and beat well. Fold in lightly the beaten egg whites and flavoring. This makes a 3 layer cake when baked in 8 inch cake pans or may be baked in a loaf pan.

## BANANA DATE CAKE

Mrs. Lucille Brecheisen

| | |
|---|---|
| 3/4 c. butter | 3 bananas, mashed, medium sized |
| 1 1/4 c. sugar | 1/2 lb. dates, chopped |
| 2 c. sifted flour | 1/2 c. sour milk |
| 1/4 tsp. salt | 1 c. chopped walnuts |
| 1 tsp. soda | |

Welda, Ks.

## BANANA DATE CAKE (Continued)

Cream the shortening in a mixing bowl; add the sugar gradually. Sift flour and salt twice and add to first mixture alternately with sour milk in which soda has been dissolved. Add mashed bananas, then dates and nuts, which have been well floured with a part of flour called for in recipe. Bake in loaf or layer cake pans in a moderate oven 350° until done.

## SOUR CREAM WHITE CAKE

Mrs. Harold Blake

1 c. sugar
2 eggs
1 c. sour cream
Flavoring

1 1/2 c. flour
1/2 tsp. salt
1/2 tsp. soda
2 Tbsp. hot water

Beat eggs, add sugar and beat until light. Add flour, salt and cream; flavoring and beat well. Add soda dissolved in hot water last and stir in well. Bake in 2 layers or an 8x10 inch pan in rather quick oven 375°.

## GRANNY'S COOKIES

Mrs. George Adamson

Cream:

1/2 c. shortening
1/2 c. white sugar

1/2 c. brown sugar

Add 1 beaten egg and mix well. Sift together and add:

1 c. all purpose flour
1/2 tsp. salt

1/2 tsp. soda
1/2 tsp. baking powder

Add:

1 c. oatmeal
1/2 c. chopped nuts

1/2 c. coconut

Add 1 teaspoon vanilla. Bake on greased cookie sheet for 15 minutes.

## MINCEMEAT COOKIES

Mrs. Joe Mattix

| | |
|---|---|
| 1 c. meat fryings or lard | 1 tsp. cinnamon |
| 1 c. brown or white sugar | 1 tsp. cloves |
| 1 c. mincemeat | 1/2 tsp. nutmeg |
| 3 eggs | 1/2 tsp. ginger |
| 3 c. flour | 1 tsp. soda |
| 1/2 c. nutmeats | 2 Tbsp. vanilla |

Cream together sugar, eggs and shortening. Add mincemeat. Sift flour, soda and spices together and add to sugar mixture, beat well. Add vanilla and nuts, beat well. Measure with spoon and drop on cookie sheet about 1 1/2 inches apart. Bake in a moderate oven about 20 minutes. Homemade mincemeat may be used if desired.

## APPLE CAKE FILLING

Mrs. Jean Carr

| | |
|---|---|
| 1 large apple | 1 Tbsp. flour |
| 1 lemon, rind and juice | 1 small c. sugar |
| 1 egg | |

Grate apple and lemon rind then use juice. Mix egg with sugar and add. Bring to a boil several minutes. Mix flour with a little water and add. Cook until thick. Use as a filling for any layer cake.

## MIRACLE ICING

Mrs. Virgil Harrison

| | |
|---|---|
| 1 1/2 c. sugar | 2 unbeaten egg whites |
| 1/3 c. water | 1/4 tsp. cream of tartar |
| 1/8 tsp. salt | 1 tsp. vanilla |

Mix sugar and water. Cook after boiling for 3 minutes; place unbeaten egg whites in mixer bowl with cream of tartar and add hot syrup. Beat about 3 to 5 minutes. May add 6 marshmallows to hot syrup. Allow to dissolve before adding to egg whites.

## OATMEAL COOKIES

Marie Griffith

1 c. sugar
2 eggs
1 tsp. soda
2 c. flour
1 tsp. cloves
2 c. oatmeal
1 c. shortening
1 tsp. salt
6 Tbsp. sour milk
2 tsp. cinnamon
Nutmeg
1 c. raisins, cooked
1/2 c. nutmeats

Cream sugar and shortening. Add eggs; dissolve soda in sour milk and add to mixture. Sift dry ingredients in. Mix in oatmeal, raisins and nuts. Drop on greased pan and bake in moderate oven.

## PEANUT BUTTER COOKIES

Mildred Christy

1 c. butter, softened
1 c. white sugar
1 c. brown sugar
1 c. peanut butter
2 1/2 c. flour
2 tsp. soda
1 tsp. vanilla
Pinch of salt
2 eggs, well beaten

Blend ingredients together; take out in little balls. Press flat with fork and bake in shallow pan in quick oven.

## JUMBLES

Lizzie Furgason

1 1/2 c. sugar
3/4 c. butter
2 eggs, beaten
1/2 c. milk
1/4 tsp. nutmeg
1 tsp. flavoring
1 tsp. baking powder

Enough flour to make a soft dough. Roll out thin, cut, dip in sugar, and cook until light brown.

## SUGAR COOKIES

Faith Kattenhorn

1 c. butter
1 c. lard
3 c. sugar
4 tsp. baking powder
4 eggs, beat whites and yolks separately
1 c. sweet milk
Lemon extract

## SUGAR COOKIES (Continued)

Add enough flour to make soft dough. Half of this will make a big batch. Bake in moderate oven, cut and sprinkle with sugar. This was taken from 1864 cook book.

## PINEAPPLE COOKIES

Joyce Ellen Pease

2 c. flour
1/2 c. pineapple
1/2 c. shortening
1 egg
1/4 tsp. salt
1/2 c. nutmeats
1/4 tsp. soda
1/2 c. brown sugar
1 tsp. vanilla
1 tsp. baking powder
1/2 c. sugar

Cream shortening with sugar, add well beaten egg, pineapple and flavoring. Beat thoroughly. Sift flour, measure and sift with soda, salt and baking powder. Add dry ingredients. Mix thoroughly. Drop batter by spoonfuls on oiled baking sheet. Bake in a moderate oven 15 minutes.

## OATMEAL COOKIES

Mrs. Cora Brecheisen

2 c. sugar
4 eggs
4 c. oatmeal
1 tsp. cinnamon
1 1/4 c. lard
4 c. flour
1 tsp. soda
1 1/2 c. raisins

Cook raisins and cool. They make liquid for cookies. Cream sugar and shortening, add beaten eggs. Sift flour, spices and soda. Add raisins then oatmeal and flour mixture. Bake.

## SPICE CUPCAKES

Mrs. Howard Welsh

1 c. sugar
1 egg
1 3/4 c. flour
1 tsp. baking powder
1/2 tsp. cloves
1/2 c. shortening
1 Tbsp. molasses
1 c. buttermilk
1/2 tsp. soda
1 tsp. cinnamon

Cream shortening, add sugar gradually. Beat in egg and molasses. Mix and sift dry ingredients, then add together and beat well. Bake in moderate oven 325°.

## REFRIGERATOR COOKIES

Mrs. Laura Nokes

3/4 c. shortening, melted
2 eggs, well beaten
2 c. brown sugar, packed
3 1/2 c. sifted flour
2 tsp. baking powder
1 tsp. salt
1 c. walnut meats
1 tsp. vanilla

Blend ingredients. Make into rolls, wrap in oiled paper or waxed paper and chill overnight. Slice into thin slices. Place on greased baking sheet and bake at 400° for 10 to 20 minutes.

## OATMEAL COOKIES

Mrs. Verda Furgason

1 c. raisins
2 eggs
1 c. sugar
1 c. shortening
Pinch of salt
2 c. flour
2 c. oatmeal
5 Tbsp. raisin juice
1 tsp. soda
1 tsp. cinnamon

Cook raisins for 10 minutes; dissolve soda in raisin juice and blend ingredients. Drop from spoon onto cookie sheet. Bake at 400° for 8 to 10 minutes. Add nuts if desired. These cookies do not get hard.

## JELLY ROLL OR SHORTCAKE

Marie Griffith

2 eggs
1 c. flour
1 tsp. baking powder
1 c. sugar
1/2 c. boiling water
Salt

Beat egg whites to a froth. Add yolks and beat. Beat in sugar, then stir in flour. Add boiling water and beat again. Add salt and baking powder.

## COFFEE SCOTCH COOKIES

Vera Comstock

1/2 c. fat
1 c. brown sugar
2 eggs, beaten
1 c. chopped raisins
1/3 c. cold coffee
1 tsp. vanilla
1 tsp. cinnamon
1/2 tsp. cloves
1/4 tsp. nutmeg
1/3 tsp. salt
1/4 c. cream
1 c. rolled oats
2 c. flour
1 tsp. soda

Cream fat and sugar; add rest of ingredients and mix lightly. Drop portions of dough from tip of spoon onto greased baking sheet. Flatten each cookie on back of spoon dipped in water.

## PINEAPPLE BARS

Amy O. Hawley

| | |
|---|---|
| 1 c. crushed pineapple | 2 1/2 Tbsp. cornstarch |
| 1 c. white sugar | |

Boil and cool:

| | |
|---|---|
| 1 c. brown sugar | 1 3/4 c. quick-cooking oatmeal |
| 1/2 c. butter or oleo | 1 1/2 c. flour |
| Salt | 1 tsp. baking powder |

Of this second mixture, press all but 1 cup in a shallow pan, then put pineapple mixture on top and then remaining pineapple mixture of top. Bake 25 minutes and cut into squares.

## PLAIN COOKIES

Mrs. Hattie Summers

| | |
|---|---|
| 5 c. all purpose flour | 1/2 c. sweet milk |
| 1 c. shortening | 3 tsp. baking powder |
| 2 c. sugar | Nutmeg or vanilla |

Mix ingredients all but flour. Then add enough flour to make a soft dough. Roll out on board thin and cut as desired. Bake in a hot oven.

## DATE PUDDING

Mabel Adamson

| | |
|---|---|
| 1 c. flour | 2/3 c. dates, chopped |
| 1 tsp. baking powder | 1 c. milk |
| 2/3 c. nuts | 1 tsp. vanilla |
| 1 c. sugar | |

Sift dry ingredients in bowl; add remaining ingredients and mix well. Pour into the following syrup:

| | |
|---|---|
| 1 1/2 c. brown sugar | 1 1/2 c. water |

Stir in pan until smooth before adding batter. Bake in moderate oven.

Welda, Ks.

## DATE PUDDING

Grace Allison

1 c. sugar
1 c. flour
2 tsp. baking powder
3/4 c. sweet milk
1 c. chopped dates
1 c. chopped nuts

Mix all together and put into pan. Just before putting in oven dissolve 1 cup brown sugar with 1 cup boiling water and pour over pudding. Bake about 30 minutes.

## CHERRY PUDDING

Mrs. Claude Turner

1 c. flour
3/4 c. sugar
1/4 tsp. salt
2 tsp. baking powder
2 Tbsp. butter
1/2 c. cold water

Make dough of the above and place in bottom of baking pan. Mix:

1 can cherries
2 Tbsp. flour
1 c. sugar

Spread on top of the dough. As the pudding bakes the cherries will go to the bottom and the dough will rise to the top. Bake until nice and brown on top. Then take out and cool. Serve with cream or plain. About 6 servings.

## PEACH ICEBOX PUDDING

Wilma Adams

Line casserole with fine graham cracker crumbs. Add layer of peaches, drained; layer of whipped cream, layer of graham crackers. Let stand in icebox 6 to 8 hours before serving.

## CHOCOLATE ICEBOX PUDDING

Mrs. David L. Riley

2 squares chocolate
3/4 c. sugar
3 Tbsp. water

Cook until it thickens, then cool slightly. Add 4 stiffly beaten egg whites. Line a pan with waxed paper. Whip 1/2 pint cream, then crush 1/2 pound vanilla wafers. Place layer of wafers, then layer of chocolate and a layer of whipped cream. Do this until mixture is used. Top it with whipped cream and chill for 24 hours.

## APPLE CRISP

Mrs. Wallace

2 c. sliced apples
1 tsp. cinnamon
1/2 c. water
3/4 c. flour
1/2 c. shortening
1 c. brown sugar

Place apples in greased baking dish. Sprinkle with cinnamon and pour water over. Work flour, shortening and brown sugar together and sprinkle over apples. Bake in moderate oven (350°) for 30 to 40 minutes.

## APPLE DUMPLINGS

Nellie Hoffmeier

Lard, size of egg
1 Tbsp. baking powder
Pinch of salt
1/2 c. sweet milk

Mix all together with enough flour to make a soft dough, roll out dough, cut into 6 squares placing sliced apples on each square of dough. Pull dough up around apples and fasten with toothpicks. Have ready a square pan filled with:

1 c. sugar
1/2 c. butter
1/2 c. boiling water

Place dumplings in mixture and bake in medium oven 30 minutes.

## DIVINITY

Zela Brownrigg

2 1/2 c. sugar
1/2 c. cold water
1/2 c. white syrup

Whites of 2 eggs, beaten stiff so as not to turn out of pan. Boil sugar, water and syrup until it forms a ball in water of room temperature. Pour syrup into beaten egg whites. Add vanilla; beat until it won't hold into spoon. Nuts if desired. Pour on greased pan.

## BOSTON CREAMS

Mrs. Harold Blake

3 c. sugar
1 c. white syrup
1 c. sweet cream
1 c. nuts, added after candy is cooked or coconut

## BOSTON CREAMS (Continued)

Boil until mixture forms a soft ball in water. Remove from fire and beat until stiff. Add nuts before too stiff and then pour on greased platter.

## PEANUT BRITTLE

Ruth Brecheisen

| | |
|---|---|
| 1 c. white syrup | 3 c. sugar |
| 1 c. water | Pinch of salt |

Boil until soft ball forms in cold water. Add 2 cups raw Spanish peanuts and stir constantly until light golden brown.

| | |
|---|---|
| 1 Tbsp. butter | 1 tsp. soda |
| 1 tsp. vanilla | |

Stir at once and pour on greased platter. Cool.

## NUT CRUNCH

Thelma Koch

| | |
|---|---|
| 1 c. butter | 1/4 c. water |
| 1 c. sugar | 1 Tbsp. white corn syrup |

Mix butter and sugar; add water and syrup. Cook slowly and stir frequently until a portion tested in cold water becomes very brittle. Mix in 1/2 teaspoon vanilla and cup shredded nutmeats, toasted. Pour at once into buttered shallow pan. Mark into squares and break apart when cool. When cool you may pour melted chocolate on top and sprinkle with finely chopped nutmeats.

## MARSHMALLOW FUDGE

Mrs. Wayne Ecclefield

Combine:

| | |
|---|---|
| 2 1/4 c. sugar | 3/4 c. top milk or 1 small can condensed milk |
| 2 Tbsp. butter | 7 to 10 marshmallows |

Boil, stirring often until it reaches soft ball stage. Pour over the following:

## MARSHMALLOW FUDGE (Continued)

| | |
|---|---|
| 1 c. nutmeats, chopped | 1 tsp. vanilla |
| 1 pkg. chocolate chips | |

Mix thoroughly and pour into greased platter.

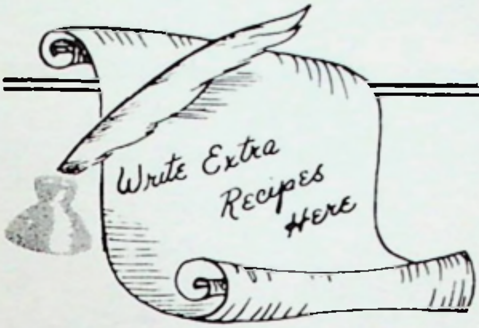
## POPCORN BALLS

Verle Harrison

| | |
|---|---|
| 2 c. sugar | 1/2 tsp. salt |
| 1/2 c. corn syrup | 1 tsp. vanilla |
| 1 c. water | 1/2 tsp. cream of tartar |
| 1 Tbsp. shortening | 5 qt. popcorn |

Combine ingredients and cook until it forms a hard ball. Pour over popcorn and form into balls.

## ** EXTRA RECIPES **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# BEVERAGES & MISCELLANEOUS

# FOOD QUANTITIES
# FOR SERVING 25, 50 and 100 PERSONS AT PICNIC

*Do you have trouble deciding how much of various foods to take to a picnic? Here are some suggested figures on 25, 50 and 100 servings, taken from "Planning Food For Institutions," a USDA handbook.*

| FOOD | 25 SERVINGS | 50 SERVINGS | 100 SERVINGS |
|---|---|---|---|
| **Sandwiches:** | | | |
| Bread | 50 slices or 3 1-lb. loaves | 100 slices or 6 1-lb. loaves | 200 slices or 12 1-lb. loaves |
| Butter | ½ pound | ¾ to 1 pound | 1½ pounds |
| Mayonnaise | 1 cup | 2 to 3 cups | 4 to 6 cups |
| Mixed Filling (meat, eggs, fish) | 1½ quarts | 2½ to 3 quarts | 5 to 6 quarts |
| Mixed Filling (sweet-fruit) | 1 quart | 1¾ to 2 quarts | 2½ to 4 quarts |
| Lettuce | 1½ heads | 2½ to 3 heads | 5 to 6 heads |
| **Meat, Poultry or Fish:** | | | |
| Wieners (beef) | 6½ pounds | 13 pounds | 25 pounds |
| Hamburger | 9 pounds | 18 pounds | 35 pounds |
| Turkey or chicken | 13 pounds | 25 to 35 pounds | 50 to 75 pounds |
| Fish, large whole (round) | 13 pounds | 25 pounds | 50 pounds |
| Fish, fillets or steaks | 7½ pounds | 15 pounds | 30 pounds |
| **Salads, Casseroles:** | | | |
| Potato Salad | 4¼ quarts | 2¼ gallons | 4½ gallons |
| Scalloped Potatoes | 4½ quarts or 1 12x20" pan | 8½ quarts | 17 quarts |
| Spaghetti | 1¼ gallons | 2½ gallons | 5 gallons |
| Baked Beans | ¾ gallon | 1¼ gallons | 2½ gallons |
| Jello Salad | ¾ gallon | 1¼ gallons | 2½ gallons |
| **Ice Cream:** | | | |
| Brick | 3¼ quarts | 6½ quarts | 12½ quarts |
| Bulk | 2¼ quarts | 4½ quarts or 1¼ gallons | 9 quarts or 2½ gallons |
| **Beverages:** | | | |
| Coffee | ½ pound and 1½ gal. water | 1 pound and 3 gal. water | 2 pounds and 6 gal. water |
| Tea | 1/12 pound and 1½ gal. water | 1/6 pound and 3 gal. water | 1/3 pound and 6 gal. water |
| Lemonade | 10 to 15 lemons, 1½ gal. water | 20 to 30 lemons, 3 gal. water | 40 to 60 lemons, 6 gal. water |
| **Desserts:** | | | |
| Watermelon | 37½ pounds | 75 pounds | 150 pounds |
| Cake | 1 10x12" sheet cake<br>1½ 10" layer cakes | 1 12x20" sheet cake<br>3 10" layer cakes | 2 12x20" sheet cakes<br>6 10" layer cakes |
| Whipping Cream | ¾ pint | 1½ to 2 pints | 3 pints |

## WASSAIL, A HOLIDAY BEVERAGE

Mrs. Sam Bibens

3 qt. water
1 tsp. clove, whole
3 tsp. tea
1/4 c. lemon juice
1 (3 inch) stick cinnamon
1 c. orange juice
1 c. sugar
1 c. pineapple juice

Tie the spices loosely in coarse cloth. Place in cold water and bring to boil; add tea. Steam 5 minutes. Remove tea leaves or bags. Heat fruit juices and sugar. Add to tea; serve hot.

## VANILLA ICE CREAM

Jane Bailey

2 c. milk
3 to 4 egg yolks
3/4 c. sugar
1 c. cream, whipped
1 Tbsp. vanilla
Salt

Scald milk, pour over beaten egg yolks and sugar. Cook in double boiler until creamy thick. Chill. Fold in whipped cream, salt and vanilla. Freeze. Requires no stirring, if followed closely.

## WINDOW CLEANER

Vera Marie Scobee

1 gal. container
1 pt. rubbing alcohol
2 Tbsp. ammonia
2 Tbsp. liquid soap

Fill jug with water. Use spray bottle to spray on windows.

## ** EXTRA RECIPES **

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## ** EXTRA RECIPES **

# ** EXTRA RECIPES **

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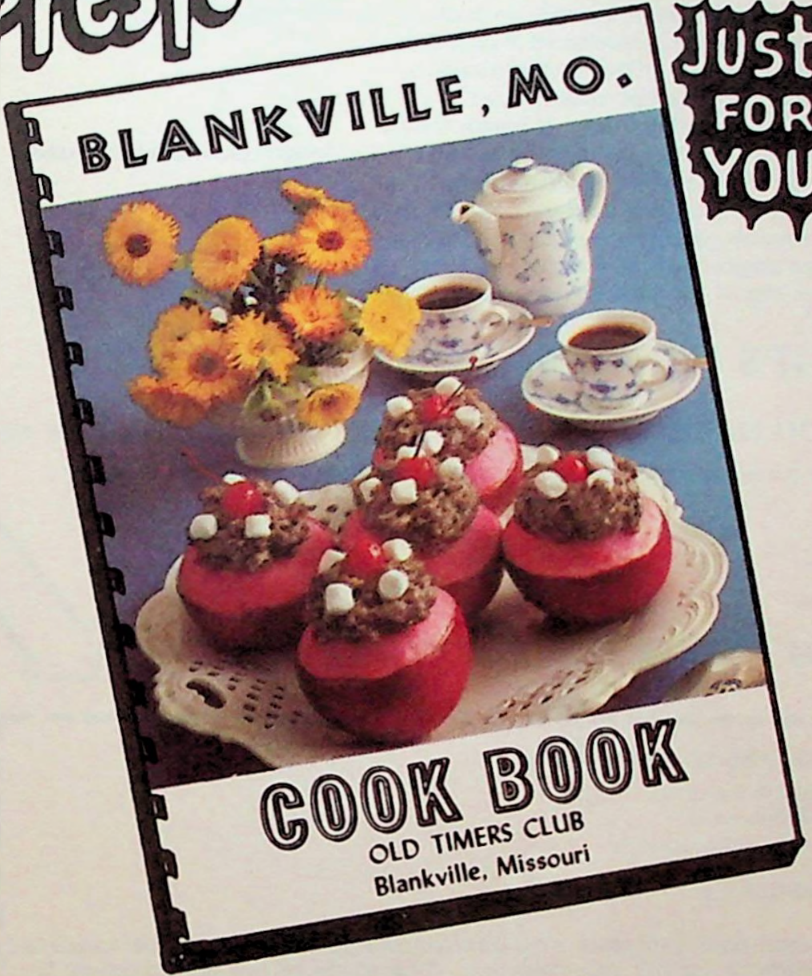

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